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Hot Sake, Hot Shochu & Namazake

SPECIAL INTERVIEW

Jonathan Morr
(Restaurateur)

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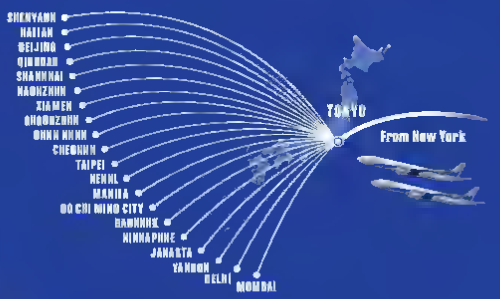

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[Dec 2013, #80]

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Ponto Ponto
www.as-amid.com
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"...it's not about the design or anybody's particular taste, but it's the feel that counts."

—— JONATHAN MORR

Spawning conceptually revolutionary dining spaces such as BONDST and Republic, Jonathan Morr is not merely a successful restaurateur but a visionary. When he opened BONDST in NoHo, sushi dining in New York was not as big as it is today, but he added glamour to traditional sushi restaurants and set the new standard for downtown NY sushi dining. When he introduced Republic, there was no other modern-chic, casual Asian eatery with sophisticated comfort food, but today there are many that are similar to this model. Morr is a real game changer in the competitive NY restaurant scene. For the Winter Gourmet issue of Chopsticks NY, this Israel-born, internationally-raised restaurateur talked about the influence of Japanese and Asian culinary culture on Cherry NYC which he opened earlier this year, as well as other projects.

The restaurants you currently own are all Asian related: BONDST offers modern sushi, Republic is an Asian noodle house, and Cherry features Japanese-French cuisine. What sort of inspiration do Asian and Japanese cuisines give you in your restaurant business?

People always make fun of me for being a white boy doing Asian cuisine, but it happened by coincidence. It's a really long story of how I came up with a noodle concept, but part of it is that my father always bugged me to open a pasta restaurant. There were no great noodle restaurants in NY, so between the pasta concept and my understanding that there is a potential niche in the market for a different kind of Asian concept, Republic was born. Part of it was trying to bring the taste of Chinatown to more northern

neighborhoods a mix of concepts

BONDST was an interesting location that was completely out of the way at the time My parents and I realized there was a future for Bond Street, being only two blocks away from SoHo There were many neighborhood Japanese restaurants and really traditional ones, catering mostly to the Japanese, but there was nothing downtown, cool and hip So that's how BONDST happened, and by the time of Cherry we were really good at what we were doing when it comes to Japanese food The owners of the Dream Hotel were looking for an Asian concept, so it was a natural match We're now looking at Brooklyn, to open a very casual Japanese restaurant. We want to call it Cherry Izakaya as it will feature smaller dishes, and include a robata (grill) and sushi bar For me this part is easy, because we've done it before so there's no reason not to focus on what we are good at.

How would you describe the beauty of Japanese cuisine?

I was just talking about this with my partner for the new place in Brooklyn He was thinking that we had to be very authentic and somewhat traditional, but for me that's very difficult because it means you can only be "as good as " Also, there are a lot of things that don't easily translate in the U S I sent my chef to Japan a few months ago for 10 days and he experienced a wide variety of restaurants and learned a lot. When I asked him what we could use here, he said he didn't know as it what was works over there. So for me it's about taking the purity of Japanese food and either adding flavor or giving it a twist. Hence Cherry, that is not heavily French influenced but somewhat, then the variety of Japanese food, whether it's for sushi or ramen We have so many good dishes that we're already making and that we want to do, that the menu is going to be a little bit of everything It is utilizing the new flavors we're developing and the old flavors we already have at other restaurants, to mix and match them with different dishes So to answer your question, there's a lot of opportunity to do incredible things with Japanese food

You are originally from Israel and have lived all over the world, but do you remember when you first ate sushi and what your initial impression was?

The first time I had sushi was in NY, shortly after I moved here There was a restaurant on the Upper West Side called Fujiyama Mama with a funky atmosphere all white furniture and a DJ It was a very fun place which is why I originally went there It took me a long time to really get into sushi I started with California rolls and I loved them, so then I slowly ventured out. It's funny because when I started working on BONDST and I was talking with our chef, I knew I wanted something special It was never meant to be straightforward sushi He created all these sauces and different rolls, and when I mentioned California rolls he refused to put them on the menu I thought he was crazy, but agreed as long as the rolls he made were better Very soon after I understood why he didn't want California rolls on our menu. In fact, there are many long-standing BONDST customers who say they only eat raw fish when they come to my restaurant.

I heard that you are a fan of sake. Is there any particular brand you like?

We have two exclusive sakes at BONDST made for us, and those are the two I usually drink when it comes to cold sake One is relatively well priced, and one is relatively expensive I realized that for many years my staff always gave me the more expensive one, but I really prefer the other one The truth is that I'm liking sake a lot more I used to drink hot sake for the most part, like most people who start at Japanese restaurants with sake I had it last night, and I couldn't remember the last time I had it. There are restaurants that use higher quality sake for hot sake but it takes away a lot of what sake has to offer when you warm it up We are very fortunate to be working with Chris Johnson, one of the top sake sommeliers in the country

The NYC restaurant business is really competitive, so what is the secret to your success?

First of all, not everything I do is a success I'm a frustrated designer, and one of my favorite parts of putting a restaurant together is the design process I always say it's not about the design or anybody's particular taste, but it's the feel that counts You have to create the right ambience Having said that there's no question that the bottom line is always the food That's the difficult thing I'm not a chef so I have a relative disadvantage since most of the successful restaurants today are owned by chefs I know what I like I know what's good, I think I have taste as I know what works and what doesn't work. I can create it through others, but not by myself Once you do that, in order to last it comes down to having a consistently great product. For this you need a very loyal staff It's about the chefs as well as the servers who actually deal with the customers My role more or less ends once the restaurant is up and running I try to take good care of my staff, and some have been with me in my restaurants for 15 years

What is your view on the current NY food scene?

NY has definitely changed, and now it's definitely the world capital of food and restaurants for all cuisines For example, when BONDST opened it was a different world We were the only new kid on the block, but now there's a new kid every week. The restaurants are getting better and better, and they've always been good There's no question that culinary-wise NY is far superior to what it was 10-15 years ago Going forward I'm looking toward derivatives of Cherry such as the Brooklyn location which we will call Cherry Izakaya We are planning to open a restaurant in Miami which will be our next destination

Is Cherry Japan something we might see in the future?

I think that would probably be a dream come true for anybody who owns a Japanese restaurant outside of Japan Honestly I'd be afraid to do it, though it would be an interesting experience Sure, why not?

—— Interview by *Stacy Smith*

Jonathan Morr's Restaurants in New York City

Republic
37 Union Sq West (bet. 16th & 17th Sts.), New York, NY 10003
TEL. 212-627-7172
www.thinknoodles.com

Cherry
355 W 16th St. (bet. 8th & 9th Aves.), New York, NY 10011
TEL. 212-929-5800
www.cherrynyc.com

BONDST
6 Bond St. (bet. Lafayette St. & Broadway)
New York, NY 10012
TEL. 212 777 2500
www.bondstrestaurant.com

Whip up over 20 dishes in no time with Gyoza by Day-Lee Foods.

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Gyoza is very versatile and can either be pan fried, deep-fried or steamed in a microwave oven. Made without any preservatives, MSG or trans-fat, they come with chicken, pork, beef, shrimp and vegetable fillings. Cook all 5 flavors for a party or drop a few in a soup to warm up on a chilly night, gyoza is a crowd pleaser that will come in handy this winter!

[COOKING INSTRUCTIONS]

MICROWAVE
1. Submerge 6 - 8 potstickers in water for 10 seconds
2. Place potstickers in a microwave safe dish
3. Microwave for 2 - 2 1/2 minutes on high. Cooking time may vary depending on microwave.

PAN-FRY
1. Pour 1 tablespoon of oil into the fry pan at medium heat
2. Put in frozen potstickers and fry for 2 minutes or until the bottom turns golden brown
3. Pour 2 tablespoons of water into the fry pan and cover. *Please use caution when adding water to hot oil as oil will pop.
4. Adjust the heat from medium to low for 3 minutes or until water evaporates.

DEEP-FRY
In hot oil (350°F) cook frozen or thawed potstickers for 2 1/2 - 3 minutes or until golden brown. *Please use caution when frying as water or ice on potstickers will cause popping in the hot oil.

SOUP
Add frozen potstickers to any boiling soup or stock and cook for 3 minutes or until tender.

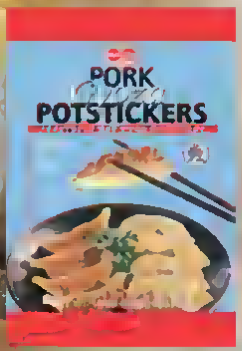
Gyoza for parties

Deep-Fry Gyoza

Gyoza in soup

Gyoza with hot sake

DayLeePride



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Winter Gourmet 2013

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Chopticks NY Winter Gourmet 2013 is now available for your smartphone. Just scan the QR code and search whenever you like.

Page 35 **Stepping into the World of Hot Sake, Namazake and Hot Shochu**

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Listing

Japanese Restaurant
Asian Restaurant
Grocery & Sake

Hatsuhana Park

Ladies Bento Night Now Comes With a New Option

Popular *Ladies Bento Night* ($16) now comes with a new option. Main sushi plate can be replaced with *Chirashi* (pictured in the middle) with an abundance of fresh toppings on a bed of rice. Toppings may vary depending on what's available in the market.

Nestled in the modern arcade between 45th and 46th Streets and Park and Madison Avenues, Hatsuhana Park offers quality dishes in a cozy dining atmosphere.

Hatsuhaaa Park is one of the oldest establishments in the city when it comes to sushi. It has been in business for over 30 years and is a place you can always count on for authentic high quality Japanese cuisine, both sushi and hot foods from the kitchen. If you've been in NY long enough, you may already know that, but what many may not know is that every Monday to Friday night, Hatsuhana Park offers a special deal just for ladies, called the *Ladies Bento Night*, a prix fixe set for only $18.

This is a deal Hatsuhana Park has had for years, and has been very popular. "Lots of ladies don't even look at the menu. They say *Ladies Bento* please," says Manager, Mr. Hiroshi Okada. It typically consists of a sushi dinner (4 sushi and 1 roll of your choice), miso soup, 2 small appetizers, shumai dumplings, and a dessert. However, this year they added another twist, which is that you now have a choice of a mini kaisen (seafood) chirashi instead of a sushi dinner. It is an unbelievable offer considering the price. In fact, "If every customer that came in ordered this, we would go out of business," says Mr. Okada.

The deal may only be for ladies, but there are plenty of reasons for men to go too. For example, their *Toro Steak* (fatty tuna steak) done right on an iron griddle, the juicy *Rib Eye Steak*, and the *Yakiudon* (stir fried udon noodles) are all very voluminous, hearty dishes just right for the winter season. Aim for their happy hour, 5:30-7:30 pm and everyone, including your wallet will be feeling satisfied.

Hatsuhana Park
237 Park Ave. (bet. 45th & 46th Sts.)
New York, NY 10017

TEL: 212-661-3400 / www.hatsuhana.com
Mon-Fri: 11:45 am-2:45 pm, 5:30-10 pm

Talent Thai Kitchen

Get Cozy With Another Side of Thai

Like ramen, *Khao Soi* is a street food and is specific to Northern Thailand. You can enjoy crispy noodles on top and soft noodles submerged in rich, spicy sauce on the bottom.

The *Peanut Dumpling* is a hard-to-find Thai dish in New York City. The sweet, buttery peanut flavor that spreads in the mouth is nothing other than heavenly.

When it comes to Thai food, its season may be more associated with the warmer months due to its uses of coconut milk, lime and other tropical ingredients. But Thai food can actually be fitting for the cold seasons with its warming effects on the body, as in the case of the cuisine at **Talent Thai Kitchen** where they specialize in Northern Thai dishes.

Tanapon Srisupha opened Talent Thai in 2008 with hopes to bring tastes from his homeland Chengmai straight to NYC. Because the majority of the Thai restaurants in the city serves coastal Bangkok style cuisine, Talent Thai's flavors give customers a glimpse into another side of Thailand, a face we rarely get to see here in the city. Being in the mountainous area, cuisine from northern Chengmai region makes heavy use of vegetables as well as generous amounts of herbs and spices, making every dish taste rich, deep and flavorful, with a heartier feel compared to the lighter coastal style cuisine.

For a chilly night, Srisupha recommends *Khao Soi*, a Northern Thai comfort food that has both steamed and crispy fried egg noodles in a rich coconut and vegetable broth, topped with pickles. The recipe comes from Srisupha's family who ran a Khao Soi House back in Chengmai. Other dishes at Talent Thai that could blast your winter blues away are *Peanut Dumplings*, *Tom Yum Soup* and *Beef Noodle Soup*. Like the *Khao Soi*, every dish has the depth only home style cooking can produce. Even if you don't feel a kick from the herbs, you will definitely feel the TLC in the dishes that warm from the inside out.

Talent Thai Kitchen
210 E. 34th St. (bet. 2nd & 3rd Aves.) New York, NY 10016
TEL: 212-725-6388 | www.talentthainyc.com
Mon-Thu: 11:30 am-11 pm, Fri: 11:30 am-Midnight
Sat: 12 pm-Midnight, Sun: 12 pm-11 pm

Aburiya Kinnosuke
Stay Warm with a Japanese Winter Staple

RESTAURANT DATA

213 E. 45th St. (bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-867-6454
www.aburiyakinnosuke.com
Lunch: Mon-Fri 11:30 am -2:30 pm
Dinner: Mon-Sat 5:30-10:45 pm, Sun 5:30-10:30 pm

Specializing in robata-grilled dishes and housing over 70 kinds of sake, **Aburiya Kinnosuke** recommends *Sukiyaki* for wintertime. Marbled, tender and thinly sliced beef rib-eye, mizuna greens, shimeji mushrooms, spring onions and grilled tofu are boiled in a soy sauce based dashi broth right in front of your eyes. It is suggested to dip the cooked ingredients into poached eggs to enjoy a rich harmony of dashi flavor and silky eggs. To perfect the sukiyaki, you must pair it with "atsukan" hot sake. The sweet rice flavor of hot sake helps cut the fatty taste of meat.

BentOn Cafe
Promoting Healthy and Convenient Bento Life

RESTAURANT DATA

123 William St.
(bet. John & Fulton Sts.)
New York, NY 10038
TEL: 212-608-8850
www.bentoncafe.com
Mon-Fri: 7 am-8 pm
Sat: 11 am-10 pm

Bento specialty house **BentOn Café** opened its second store in the Financial District this September, bringing their unique bento culture. With an abundance of different flavorful ingredients, their bentos are nutritiously well-balanced and fun to savor. Dig into their recommended bentos *Salmon Teriyaki BENTO*, featuring salmon fresh from the market cooked with sweet and savory sauce, and *BIBIMBAP with Vegetables*, topped with nine vegetables and original sauce blended with authentic bibimpap sauce and ginger dressing. They also serve pastries and sweets at the cafe.

Cho Cho San
Luxurious Sushi Dining Deals

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RESTAURANT DATA

15 W. 8th St. (bet. 5th & 6th Aves.)
New York, NY 10011
TEL: 212-473-3333
www.chochosanrestaurant.com
Mon-Sat: 4-11 pm
Sun: 4-10:30 pm

Beautiful and bountiful *Sushi Boat* in **Cho Cho San** is a luxurious option for winter dining. It is served with an assortment of nigiri sushi, sashimi and rolls including *Shrimp Tempura Roll*, *Spider Roll* and the most popular *Spicy Tuna Roll* made with a secret blend of spices and oil with no mayo. Owned by a former actor and named after Puccini's Madama Butterfly, the restaurant regularly offers bento boxes, a $25 prix fixe menu with an appetizer, main dish and a drink, and All-You-Can-Drink sake for $10 per person every day. Party options for up to 40 guests.

ennju
Sake & Snack Sampler at Japanese Diner

RESTAURANT DATA

20 E. 17th St. (bet. Broadway & 5th Ave.)
New York, NY 10003
TEL: 646-336-7004
www.ennju.com
Mon-Fri: 11:30 am-10 pm
Sat & Sun: 12pm-6pm

ennju is a casual restaurant that serves an assortment of Japanese staple home cooking with over 40 dishes including daily rice bowls, noodles, sushi, bento boxes and more. New on their menu beginning December, is *Sake Tasting Set*, a set of three different kinds of cold sake paired with three different snacks ($15). It's a perfect option for those undecided about choosing sake, or those just wanting a light meal before dinner. You can also try only the set of sake with no snack for $10. Stop by and enjoy an at-home atmosphere with heartwarming dishes.

Japas 27
Eat More, Drink More and Sing More

RESTAURANT DATA

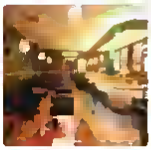
366 3rd Ave.
(bet. 26th & 27th Sts.)
New York, NY 10016
TEL 212-689-2329
www.karaoke27.com
Mon-Sun 5 pm-4 am

Equipped with 10 private karaoke rooms, **Japas 27**, the pioneer of "kaiten-zushi" (conveyer belt sushi) in New York, is offering a *Special Karaoke Party Package* for groups of over 4 people during the months of December and January. For only $50 per person (tax and tip included) you can enjoy 9 popular party dishes (fried chicken, salmon carpaccio, sushi roll, etc.), all-you-can-drink, and karaoke in a private room for 2 hours. Also, from Sunday to Thursday, pay for one hour and get an extra hour for free. Reservations are recommended.

Mikado
Variety of Sushi at More Bang for Your Buck

RESTAURANT DATA

525 6th Ave
(bet. 13th & 14th Sts.)
New York, NY 10011
TEL 212 255 3981
www.mikadosushibar.com
Mon-Sun 11 am 11 pm



In the heart of the bustling shopping area, only at **Mikado** can you enjoy authentic Japanese cuisine at reasonable prices as well as a selection of Japanese sake, beer and wine. For those wanting to taste different dishes at once, order the *Benta Box* ($17.50). Choose two main dishes from 15 and includes salad, rice, miso soup and appetizer. Another great deal is the *Dinner Prix Fixe* ($18). Pick from a variety of regular rolls, appetizers, and special rolls, like the *Monster Roll*: steamed squid and avocado wrapped in soy paper topped with in grilled eel.

NIKAI

Introducing Hand-crafted Vegetable Noodles

Specializing in ramen, NIKAI opened this summer to provide a newly heightened experience of noodles to the already faithful ramen lovers. Shuichi Kotani, a noodle master and consultant of many Japanese restaurants, just introduced a healthy vegetable ramen noodle in which carrot, kale, and beets are needed. Please come and enjoy these unique, healthy noodles with new appetizers that are excellently paired with selected sakes.

830 3rd Ave (51st St) New York, NY 10022
(212) 355-9855 | www.treehausnyc.com
Located on 2nd floor @ TREEHAUS

TREEHAUS

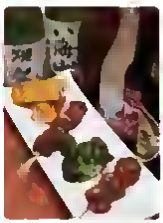
Ramen: Winter of 2013

It was the year 2008 when Chopsticks NY first featured ramen. Since then, the Japanese noodle has grown at an incredible speed into one of the staple casual eats in the U.S. Here are the hottest ramen houses and their ramens for winter 2013.

JINYA Ramen Bar

Winter Supremes: Artisanal Ramen and Robata Grill

People crave spicy options during winter. *Tonkotsu Spicy* is a full-bodied pork bone soup ramen featuring pork chashu while *Spicy Chicken* boasts lighter chicken soup served with chicken chashu. You can choose from three degrees of spiciness... mild spicy or hot.

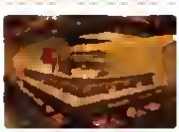


Fresh from the robata-yaki counter the smoky grilled dishes perfectly accompany sake.

The izakaya style ramen restaurant, **JINYA Ramen Bar** made its East Coast debut this summer in the West Village. With a stylish interior and an impressive robata grill, it is clear that this is not your typical ramen joint. JINYA features a flavorful tonkotsu (pork bone) soup prepared for 10-12 hours, as well as chicken broth and vegetarian varieties. These filling ramens are a perfect way to warm up from the cold, and spicy versions especially do the trick. *Tonkotsu Spicy* features medium thick noodles coated by hearty tonkotsu soup. Its rich, creamy soup with a distinct heat amuses your palate and energizes your body. On the other hand, *Spicy Chicken* is lighter with thinner noodles and cloudy chicken bone soup. Hearty yet refreshing, it's a therapeutic ramen.

JINYA's extensive menu also includes various appetizers like skewers freshly cooked at the robata, homemade gyoza, tableside prepared tofu, and buns, all of which go perfectly with sake. Their carefully selected sake list is renewed every two months, allowing you to enjoy perennial drinks such as the sakes Dassai and Hakkaisan, as well as winter newcomers like Oze no Yukidoke and Ohyama Nigori. According to General Manager Paul Lee, the restaurant's concept is providing decent portions of affordable, quality food in a casual, fun environment. A bar with a full menu for those looking to drink, a communal table for large parties and regular tables—JINYA has something for everyone.

JINYA Ramen Bar
25 Greenwich Ave., (bet. W. 10th & Charles Sts.)
New York, NY 10011
TEL. 646 329-6856 | www.jinya-ramenbar.com
Lunch: Mon-Sun 11:30 am-3 pm. Dinner: Mon-Thu 5-11 pm, Fri & Sat 5 pm-Midnight, Sun 5-10 pm



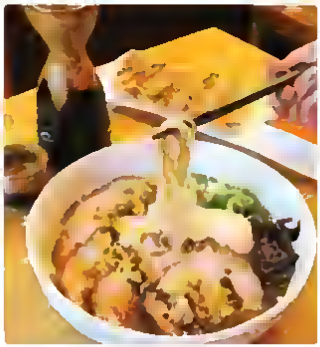
Ajisen Ramen
Tonkotsu Ramen with 40-Year Tradition

RESTAURANT DATA

136 W. 28th St
(bet. 6th & 7th Aves.)
New York, NY 10001
TEL 646-636-0888
Mon-Fri 11:30am-3pm
5pm-10pm
Sat-Sun 12pm-10pm

First established in 1968 in Kyushu, home of tonkotsu ramen, **Ajisen Ramen** has now expanded to over 800 branches around the world. Their tonkotsu soup is enhanced by their special oil and Japanese spices, making it full of umami without adding MSG. Savor their signature *Ajisen Deluxe Ramen* topped with 3 slices of chashu roasted pork, 1-piece of pork tender rib, beansprouts, cabbage, and boiled egg. For only $10, it will fulfill your appetite and amuse your palate. Ajisen Ramen in Chelsea also serves sushi and an array of izakaya style dishes.

Hide-Chan Ramen
Hakata Style with a Punch



RESTAURANT DATA

246 E. 52nd St. (bet. 3rd & 2nd Aves.), 2nd Fl.
New York, NY 10022
TEL 212-613-1800
www.ra-hide.com
Lunch: Mon-Fri 11:30 am -4:30 pm, Sat 12 pm-4 pm
Dinner: Mon-Wed 4:30-11pm
Thu & Fri 4:30pm-4am
Sat 4-11pm, Sun 4-10pm

Originally opened in Fukuoka, **Hide-Chan Ramen**'s NY location has served authentic Hakata style ramen in NY since 2010. You can enjoy the same great taste of the *Hakata Spicy Ramen* that highlights full-bodied tonkotsu soup with a kick of their original ra-yu chili oil blended with kochujang and sesame oil. Its rich and sweet flavor comes from lard drizzled over the soup, and you can choose your favorite toppings from 18 options. 6 flavors of original gyozas are also recommended. Be a regular customer and order a beer and gyoza with your ramen.

IPPUDO Westside
Zen-Inspired, Vegetarian Craft Ramen

RESTAURANT DATA

321 W. 51st St., (bet. 8th & 9th Aves.)
New York, NY 10019
TEL 212-974-2500
www.ippudony.com
Lunch: Mon-Sun 11 am-3:30 pm, Dinner: Mon-Thu 5 pm -Midnight, Fri & Sat 5 pm -1 am, Sun 5-11 pm

With a more upscale and refined vibrancy than its first location, **IPPUDO Westside** offers a larger drink and appetizer menu with dishes that have a unique twist. Be sure to try their *SHO JIN Vegetarian Ramen*, inspired by Zen Buddhist temple cuisine. The umami-filled broth is made from 30-day aged, gluten-free soy sauce with vegetables, beans and seaweed and perfectly complements their gluten free rice noodles. Topped with mountain vegetables, 6 kinds of whole grain rice and wolfberry seeds, and one featured topping that changes monthly.

Jin Ramen
Ramen for the American Palate

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RESTAURANT DATA

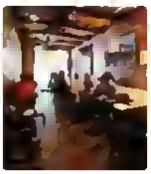
3183 Broadway (bet. Tiemann Pl. & 125th St.)
New York, NY 10027
TEL 646-559-2462
www.jinramen.com
Mon-Sun 11:30 am-3:30 pm
Mon-Thu 5-11 pm
Fri-Sat: 5 pm-Midnight
Sun 5-10 pm

Soon after it opened in 2012 in Harlem, **Jin Ramen** gained its popularity and now it's a staple ramen joint in the neighborhood. Homemade soup and noodles are specially developed for the American palate considering their styles of enjoying ramen, which differ from Japanese. You can find Jin's efforts in *Spicy Tonkotsu Ramen*. The pork bone soup is made with onion and garlic, featuring kicks from ma-yu (spicy oil made with browned garlic), ra-yu (red chili oil) and shichimi togarashi (7-spice mixture). Soft yet chewy noodles are made in-house daily and served with braised pork belly.

Ramen Misoya
Hearty and Healthy Miso Ramen

RESTAURANT DATA

129 2nd Ave. (bet. St. Marks Pl. & 7th St.)
New York, NY 10003
TEL. 212-677-4825
www.m-soyanyc.com
Mon-Sat: 12 pm-Midnight
Sun: 12 pm-11 pm



Opened in 2011 in the heart of the East Village, **Ramen Misoya** specializes hearty and nutritious miso ramen using 3 types of special miso paste which are full of health benefits. The recommendation in winter is *Goma Miso Tantan*. Toppings include crisp vegetables like scallion, beansprouts, Chinese chive and nappa cabbage as well as homemade ground pork sauce. The soup is flavored blending sesame paste with white miso from Kyoto and kicked up with homemade ra-yu chili oil that complements the elegant white miso.

Ramen Setagaya
Hearty yet Refreshing Winter Staple

RESTAURANT DATA

34 St.-Mark's Pl., (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-387-7959
www.ramensetagayany.com
Sun-Thu: 12 pm-11:30 pm
Fri-Sat: 12 pm-12:30 am

Ramen Setagaya amuses New Yorkers with 300 bowls of ramen everyday. This winter warm yourself up with their *Tantanmen*. The ramen features chicken bone soup blended with coarsely ground red pepper and garlic. Topped with the hearty meat sauce made with high quality sesame paste and two spices, bok choy, ground pork, scallions and shiitake mushrooms, it tastes hearty yet refreshing. Their premium ramen dishes are made with the best ingredients from Japan and are MSG-free. Another vital winter dish is *Potato Shrimp* that goes perfectly with sake.

Ramen Takumi
Wallet-Friendly, Energizing Craft Ramen

RESTAURANT DATA

1 University Pl., (bet. Waverly Pl. & 9th St.)
New York, NY 10003
TEL. 212-229-2752
www.ramentakumi.com
Mon-Thu: 11:30 am-11 pm
Fri-Sat: 11:30 am-11:30 pm
Sun: 11:30 am-11 pm

Serving reasonably priced craft ramen and various kitchen dishes, **Ramen Takumi** attracts lots of fans in the University Place neighborhood, especially NYU students. They opened a second location this September a few blocks down from the first location. Their *Miso Ramen* features broth made from carefully stewed whole chicken bones for 10 hours, homemade miso and original noodles. Refreshing topping highlights include unique chashu made of roll up sliced pork and chicken as well as vegetables freshly picked every morning. The second location houses a sushi bar.

TOTTO RAMEN
Pioneer of Chicken Paitan Ramen

RESTAURANT DATA

366 W. 52nd St., (bet. 8th & 9th Aves.)
New York, NY 10019
TEL. 212-582-0052
www.tottoramen.com
Mon-Sat: 12 pm-Midnight
Sun: 4-11 pm

Opened in 2009, **TOTTO RAMEN** is a pioneer of "chicken paitan" (thick white broth made from chicken bone) ramen in NYC. People swarm to their craft ramen and form long lines every day. Their signature *Paitan Ramen* is made from whole chicken and vegetables slowly stewed to blend into a full flavored, rich and creamy broth, and their original thin straight noodles balance perfectly with a coating of the thick broth. You also can add homemade spicy ra-yu oil for $1.25. Totto's second location just opened on 51st Street between 9th and 10th Avenues.

Umami Shoppu
Recipe that Runs in the Family

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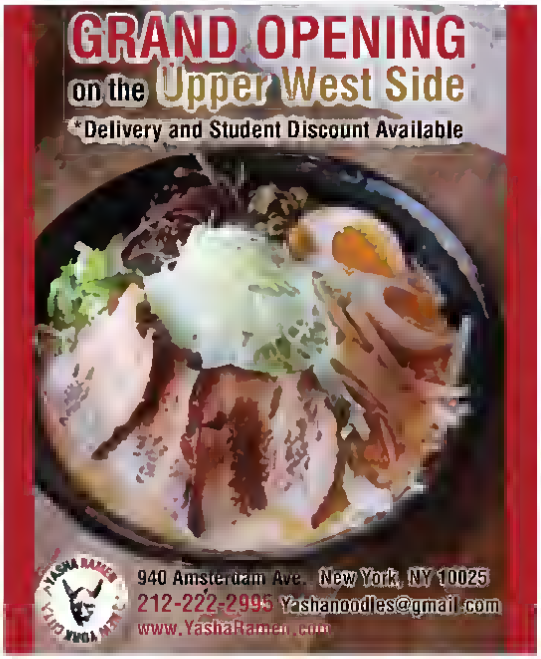
RESTAURANT DATA
513 6th Ave. (bet. 13th & 14th Sts.)
New York, NY 10011
TEL 212-229-9991
www.umamishoppu.com
Mon-Sun 11 am-11 pm

Based on owner/chef's family recipe inherited from his father who trained in Japan **Umami Shoppu** offers an extensive Japanese menu including ramen, bento boxes and izakaya dishes like yakitori and karaage. Recommended for winter is the *Spicy BUTANIKU Ramen* featuring curly noodles in a spicy soup made from a pork bone base stewed over 8 hours, and topped with homemade chashu, eggs and spicy meat sauce. Another great appetizer is the *Umami Pork Buns* braised pork belly covered in homemade hoisin sauce and sandwiched between soft buns. Delivery available.

Grand Opening

麺家 ひなた HINATA
159 E. 55th St. (bet. 3rd & Lexington Ave.)
212-355-2974 www.hinataramen.com
Open 7 days 11:30am-11:30pm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www.YashaRamen.com

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ramenyebisu@gmail.com
www.facebook.com/nyramenyebisu
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Noodle cafe Zen is proud to serve all Hand Made dishes, crafted by owner/chef Okayama, 27 Year Veteran in the ramen business
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31 St. Mark's Place Bet 2nd & 3rd
Open 7 Days 12:00pm-1:30am Sun. & Mon till 11:30pm
212-533-6855

Japanese Restaurant Guide

$35 Average price for a dinner entrée (alcohol and drink [sake or wine] not included)

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Upper West

Bar Masa — $69 Su L
Time Warner Ctr 10 Columbus Ctr
212-823-9800

Dan Japanese Restaurant — $20 L
2018 Broadway (at 68th St)
212-877-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th St)
212-362-4616

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St)
212-579-5555

Ichie Restaurant — $20 M
53 W 106th St (bet. Manhattan & Columbus Ave.)
212-865-4688

Jin Ramen* — $15 L
3183 Broadway (at 125th St)
646-559-2461

Kitoro — $20 L
510 Amsterdam Ave (bet. 84th & 85th St)
212-787-6006

Kouzan — $25 L
685 Amsterdam Ave (at 93rd St)
212-280-8080

Kamo Sushi — $30
165 W 72nd St (Columbus & Amsterdam Ave)
212-580-6228

Mama Sushi — $25 L
237 Dyckman St (Broadway & Seaman Ave.)
212-544-0063

Mana Organic Cafe — $20 L
649 Amsterdam Ave (bet. 91st & 92nd St)
212-787-1110

Masa — $400 Su L
Time Warner Ctr 4Fl Columbus Ctr
212-823-9800

Matsa — $20 L
483 Columbus Ave (bet. 83rd & 84th St)
212-799-7922

Momoya Amsterdam — $42 L
427 Amsterdam Ave (bet. 80th & 81st St)
212-580-0007

Next Door — $25 L
813 W 187th St (Pinehurst & Fort Washington)
212-543-2111

Dzu — $25 L
566 Amsterdam Ave (bet. 87th & 88th St)
212-787-9316

Planet Sushi* — $25 L
380 Amsterdam Ave (at 78th St)
212-712-2152

RAKU* — $20 L
57 W 78th St, (at Columbus Ave)
212-873-1220

Saga Grill — $25 L
1269 Amsterdam Ave (bet. 122nd & 123rd St)
212-666-2996

Saji's — $15 L
256 W 109th St (B'way & Amsterdam Ave)
212 749-1634

Suma Sushi — $25 L
964 Amsterdam Ave (bet. 107th & 108th St)
212 280-5958

San-Chan* — $25 L
2707 Broadway (bet. 103rd & 104th St)
212-749-5008

Sushi A-Ga-Ga — $25 L
1300 Broadway (bet. 63rd & 64th St.)
212-724-7340

Sashi Hana — $35 L
466 Amsterdam Ave (bet. 82nd & 83rd St.)
212-674-1076

Sushi Yasaka* — $30 L
251 W 72nd St (B'way & West End Ave.)
212-496-8460

Sashi Yu 2 — $10 L
827 W 181st St (bet. Pinehurst & Cabrini)
212 781-6633

Tamaya — $14 L
4030 Broadway (bet. 169th & 170th St)
212-928-0036

Tenzan — $32 L
285 Columbus Ave (bet. 73rd & 74th St)
212-580-7300

Vina Sushi & Saka* — $20 L
2053-55 Broadway (bet. 115th & 116th St.)
212-222-9568

Yasha Ramen* — $13 L
Serves authentic craft ramen. Try Yasha's Signature Ramen topped simply with homemade chashu pork, a light-yet-creamy, hearty chicken bone soup with no MSG at all. Kale ramen is super-simply refreshing and gluten-free.
940 Amsterdam Ave (bet. 105th & 107th Ave.)
212-222-2995 www.yasharamen.com

Upper East

Aki Sushi — $25 L
1425 York Ave (bet. 75th & 76th St)
212-628-6885

AMURA* — $23 L
1557 2nd Ave (bet. 80th & 81st St)
212-772-8490

Dongari — $60 M
305 E. 83rd St (bet. 1st & 2nd Ave)
212-737-5959

Fuji Yama — $30 L
1466 1st Ave (bet. 76th & 77th St.)
212-249-2722

Ginza — $20 L
900 Lexington Ave. (at 62nd St)
212-486-7639

Haru — $30 L
1329 3rd Ave (at 76th St)
212-452-1029

Haru Sake Bar — $38 L
1327 3rd Ave (at 76th St)
212-452-2230

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Upper East	**Ichiro**	
1694 2nd Ave (bet. 87th & 88th St.) 212-369-6300		$30
Upper East	**Ikeanhaaa**	
1016 Lexington Ave (bet. 72nd & 73rd St.) 212-737-6639		$30
Upper East	**INASE***	
1596 1st Ave (bet. 82nd & 83rd St.) 212-628-1238		$40
Upper East	**IRON Sushi***	
359 E 78th St. (bet. 1st & 2nd Ave.) 212 772-7690		$25
Upper East	**Isohama**	
1666 3rd Ave (bet. 93rd & 94th St.) 212-426-0099		$30
Upper East	**Iwasaki Sashi**	
1103 1st Ave (bet. 60th & 61st St.) 212-309-8828		$25
Upper East	**Izakaya Daichan***	
354 E 58th St. (bet. 1st & 2nd Ave.) 212 734-5270		$22
Upper East	**Ka Sushi (2nd Ave.)**	
1325 2nd Ave. (at 70th St.) 212-439-1678		$31
Upper East	**Ka Sashi (York Ave.)**	
1619 York Ave (bet. 85th & 86th St.) 212 772-8838		$31
Upper East	**Kaito Sushi***	
310 E 33rd St. (bet. 1st & 2nd Ave.) 212-420-1216		$30 M
Upper East	**Kyoto Sushi**	
1240 Lexington Ave (bet. 83rd & 84th St.) 212 288-5024		$30
Upper East	**Matsu**	
411 E 70th St (bet. York & 1st Ave.) 212 744-5454		$30
Upper East	**Naruto Ramen***	
1598 3rd Ave (bet. 89th & 90th St) 212-289-7403		$16 L
Upper East	**Ooki Sashi**	
1575 3rd Ave (bet. 86th & 89th St.) 212-828-3388		$35
Upper East	**Puke**	
343 E 85th St. (bet. 1st & 2nd Ave.) 212 249-0569		$30 Su
Upper East	**Sasahuna**	
401 E 73rd St (bet. 1st & York Ave.) 212 249-8583		$40 M Su
Upper East	**Shubu-Shabu 70***	
314 E 70th St. (bet. 1st & 2nd Ave.) 212-861-5835		$25
Upper East	**Sashi Haaa**	
1501 E 2nd Ave. (at 78th St.) 212-327-0502		$25
Upper East	**Sushi of Gari**	
402 E 78th St. (bet. 1st & York Ave.) 212-517-5340		$80
Upper East	**Sushi Seki***	
1143 1st Ave. (bet. 62nd & 63rd St.) 212-371-0238		$57 Su
Upper East	**Sushi Suki**	
1577 York Ave (bet. 83rd & 84th St.) 212-249-3768		$20
Upper East	**Taaoshi Sushi Sake Bar***	
1372 York Ave. (bet. 73rd & 74th St.) 646 727-8056		$55 Su
Upper East	**Tatani 72**	
1400 2nd Ave (bet. 72nd & 73rd St.) 212-472 1700		$20
Upper East	**Tanzaa**	
389 2nd Ave (bet. 52nd & 53rd St.) 212 860-5300		$35
Upper East	**Teriyaki Boy***	
1640 3rd Ave (bet. 91st & 92nd St.) 212-987-7150		$7
Upper East	**Tokabei 86***	
314 E 86th St. (bet. 1st & 2nd Ave.) 212-628-5334		$25
Upper East	**TORI SHIN**	
1133 1st Ave (bet. 64th & 65th St.) 212-867-8409		$70
Upper East	**Totoya**	
1144 1st Ave (at 63rd St.) 212 753-0422		$25
Upper East	**Wajima**	
134 E 61st St (bet. Lexington & Park Ave.) 212-813-8065		$30 Su
Upper East	**Wasabi Lobby**	
1594 2nd Ave (at 82nd St.) 212-861-8082		$30
Upper East	**YUKA***	
1557 2nd Ave (bet. 80th & 81st St.) 212-772 9675		$25
Upper East	**Yuka**	
1531 York Ave (at 81st St.) 212 366-5800		$25

Midtown West

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374 W 40th St. (at 9th Ave.) 212 265-5586		$15
Midtown West	**Aki Sushi**	
366 W 52nd St (bet. 8th & 9th Ave.) 212-262-2688		$30
Midtown West	**Aoki**	
234 W 46th St. (bet. Broadway & 8th Ave.) 212-956-2356		$30
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344 W 52nd St (bet. 8th & 9th Ave.) 212-315-2777		$12
Midtown West	**Buahana**	
47 W 56th St. (bet. 5th & 6th Ave.) 212 581-0930		$30
Midtown West	**Bante Sashi***	
1407 Broadway (bet. 38th & 39th St.) 212 334-1405		$8 Sa Su
Midtown West	**aust 55***	
253 W 55th St. (bet. Broadway & 8th Ave.) 212-581-2240		$20 Su
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Midtown West **NOBU 57**
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152 W 45th St (bet. 6th & 7th Ave) $18 L
212-719-8972

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518 W 51st St (bet. 8th & 9th Ave) $35 Su L
212 581-1561

Midtown West **Soba Nippon***
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212-493-2525

Midtown West **Sugiyama**
251 W 55th St. (bet. Broadway & 8th Ave) $85 M Su
212 956-0670

Midtown West **Sushi Ono**
330 W 56th St (bet. 8th & 9th Ave) $45 L
212 707-8908

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave) $80 L
212-957-0046

Midtown West **Sushi Osaka**
535 6th Ave. New York, NY 10011 $15 L
212-629-9708

Midtown West **Sushi Zen**
108 W 44th St. (bet. 6th & 7th Ave) $70 Su L
212-302-0707

Midtown West **Sushidan***
123 W 49th St (bet. 6th & 7th Ave) $45 Su L
212 398-2900

Midtown West **Sushiya***
29 W 56th St (bet. 5th & 6th Ave) $20 L
212 247 5756

Midtown West **TABATA***
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212-290-7691

Midtown West **Terakawa Ramen***
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212-307-0170

Midtown West **Totto Ramen**
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212 245-4555

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212-867 5454

Midtown East **Arata Sushi**
1047 2nd Ave (bet. 55th & 56th St) $20 L
212-371-9339

Midtown East **Azusa***
3 E 44th St (bet. Madison & 5th Ave) $35 Su L
212-681-0001

Midtown East **OONBURI-YA***
137 E 47th St (bet. 3rd & Lexington Ave) $25 L
212 980-7909

Midtown East **Gya-Kuu***
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Midtown East **Hakuhai**
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212-355-3345 www.hatsuhana.com

Midtown East **Hatsuhana Park***
237 Park Ave (bet. 45th & 46th St) $35 Su
212-681 3400

Midtown East **Hide-Chan Ramen**
246 E 52nd St 2 Fl (bet. 2nd & 3rd Ave) $28 L
212-813-1900

Midtown East **HINATA**
159 E 55th St (bet 3rd Ave & Lex) $20 L
212-355-2374

Midtown East **Izakaya Ariyoshi**
225 E 53rd St (bet 2nd & 3rd Ave) $25 L
212-319-3340

Midtown East **Izakaya Riki**
141 E 45th St (bet 3rd & Lexington Ave) $40 L
212 599-5604

Midtown East **Jukai**
237 E 53rd St (bet 2nd & 3rd Ave) $30 Su L
212 593-6788

Midtown East **Kajitsu**
125 E 39th St (bet. Lex & Park Ave) $80 Su L
212-228-4873

Midtown East **KATSUHAMA47***
11 E 47th St (bet. Madison & 5th Ave) $10 L
212-756-5505

Midtown East **Kuruma Zushi**
7 E 47th St 2 Fl (bet Madison & 5th Ave) $100 Su L
212-317 2902

Midtown East **Mai Sushi Restaurant**
18 E 41st St (bet. 5th & Madison Ave) $10 Su L
212-400-6980

Midtown East **MEGU Midtown**
245 Park Pl (bet. 47th & 48th St) $125 M Su L
212-964-7777

Midtown East **Menchanka-Tei**
131 E 45th St (bet. 3rd & Lexington Ave) $14 L
212 986-6805

Midtown East **Nada-Sushi**
135 E 50th St (bet. 3rd & Lexington Ave) $25 Su L
212 038-2537

Midtown East **Nippon***
155 E 52nd St (bet. 3rd & Lexington Ave) $49
212-750-0226

Midtown East **Onya***
143 E 47th St (bet. 3rd & Lexington Ave.) $30 Su L
212 715-0460

Midtown East **Raman Takumi***
517 3rd Ave (bet. 34th & 35th St) $10 L
212-675-2752

Midtown East **Restaurant SEO***
249 E 49th St (bet. 2nd & 3rd Ave) $40 L
212 355-7722

Midtown East **Rango**
205 E 45th St (bet 2nd & 3rd Ave) $50 L
212-867-4200

Midtown East **Ronin Bar & Grill**
5 E 37th St (bet. Madison & 5th Ave) $15 L
212 213-5137

Midtown East **Sakagura***

The largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade sake and lunch sets of soba & rice bowls are popular. The amazing basement level is perfect for couples. Private parties available.
211 E 43rd St B1 (bet. 2nd & 3rd Ave) $50 L
212-953-7253 www.sakagura.com

Midtown East **Shinbashi**
7 E 48th St (bet. Madison & 5th Ave) $30 Su L
212-913-1009

Midtown East **Shochu & Tapas AYA**
247 E 50th St (bet. 2nd & 3rd Ave) $30 Su L
212 715-0770

Midtown East **Shochu Bar Hatchan***
210 E 44th St (bet. 2nd & 3rd Ave) $30
212-697-5075

Midtown East **Soba TOTTO**
211 E 43rd St 1 Fl (bet. 2nd & 3rd Ave) $40 L
212 557-2200

Midtown East **Sushi Tiwa**
121 2nd Ave (at 44th St) $20 L
212-995-9383

Midtown East **Sushi You***
246 E 51st St (bet. 2nd & 3rd Ave) $85 L
212-752 2287

Midtown East **SushiAnn**
56 E 51st St (at Park Ave) $50 Su L
212 755-1780

Midtown East **Sushidan***
19 E 49th St (bet. Madison & 5th Ave.) $45 Su L
212 750-2700

Midtown East **TOMI JAZZ**
239 E 53rd St (bet. 2nd & 3rd Ave) $30
646-497-1254

Midtown East **Tsushima**
141 E 47th St (bet 3rd & Lexington Ave) $40 L
212-207-1938

Midtown East **West Udon Izakaya**
150 E 46th St (bet. 3rd & Lexington Ave.) $10 L
212 922-0677

Midtown East **Yakiniku GEN***
250 E 52nd St (bet. 2nd & 3rd Ave) $50
212-702-1129

Midtown East **Yakitori East***
210 E 44th St (bet. 2nd & 3rd Ave) $20 L
212-687 5075

Midtown East **YAMA Restaurant**
38 E 49th St (bet. 1st & 2nd Ave) $28 Su L
212-355-3370

Midtown East **Yamakaga Tokya**
1028 2nd Ave (bet. 54th & 55th St) $20 L
646-570-0893

Koreatown

Koreatown **Ichi Uni Restaurant***
6 E 32nd St (bet. Madison & 5th Ave) $30 L
212 725-1333

Koreatown **Izakaya Maku**
10 W 32nd St 2 Fl (bet. 5th Ave & Broadway) $20 L
212 736-3232

Koreatown **Kurakuya**
2 W 32nd St. (bet. 5th Ave & Broadway) $30 Su L
212-695-7272

Koreatown **Toyama Sushi**
11 W 36th St (bet. 5th & 6th Ave) $22 L
212-967 9541

Chelsea

Chelsea **Ajisen Ramen**

Founded in Japan in 1968 and now operates over 600 locations worldwide. Among their wide variety of dishes offered Pork Buns prepared the authentic Taiwanese way is a must-try! Conveniently located just steps from Penn Station and Herald Square
136 W 28th St (bet. 6th & 7th Ave) $16 L
646-638-0838

Chelsea **Asuka Sushi***
300 W 23rd St (at 8th Ave) $25 L
212 727 0986

Chelsea **Blue Ginger**
108 8th Ave (bet 15th & 16th St) $30 L
212 352 0911

Chelsea **annju***

A self service restaurant conveniently located near union square station. annju features an original menu created by the Japanese owner. There are many tempting house favorites including sushi, bento, ramen, udon, daily donburi and sake
20 E 17th St (bet. 5th Ave & Broadway) $10 L
646-336-7004

Chelsea **IRON Sushi**
440 3rd Ave (bet. 30th & 31st St) $25 L
212-447 5622

Chelsea **Izakaya Tan**
207 10th Ave (bet. 22nd & 23rd St) $25
212-627 7777

Chelsea — **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go Go Curry! in NYC. Katsu curry. Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.

144 W 13th St (bet. 6th & 7th Ave.) 212-255-4555 www.gogocurryusa-ny.com — $8.5

Chelsea — **Kiku Sushi*** — $15
235 9th Ave. (bet. 24th & 25th St.) 212-627-8680

Chelsea — **Momoya Chelsea** — $40
165 7th Ave. (at 21st St.) 212-989-4466

Chelsea — **Monster Sushi*** — $30
158 W. 23rd St. (bet. 6th & 7th Ave.) 212-620-9131

Chelsea — **MORIMOTO** — $50
88 10th Ave. (bet. 15th & 16th St.) 212-989-8883

Chelsea — **Naka Naka** — $50
458 W. 17th St. (bet. 9th & 10th Ave.) 212-929-4544

Chelsea — **Ootoya** — $20
5 W. 18th St. (bet. 5th & 6th St.) 212-255-0010

Chelsea — **Taneki Tavern** — $50
Gansevoort Hotel, 18 9th Ave. (at 13th St.) 212-660-6766

Chelsea — **Tehaya** — $13
144 W. 13th St. (bet. 6th & 7th Ave.) 212-924-3335

Gramercy

Gramercy — **15 EAST** — $80
15 E. 15th St. (bet. Un on Sq. W. & 5th Ave.) 212-647-0015

Gramercy — **Aji Sushi** — $25
519 3rd Ave. (bet. 34th & 35th St.) 212-696-2055

Gramercy — **Choshi*** — $20
77 Irving Place (at 13th St.) 212-420-1419

Gramercy — **Hamachi** — $25
34 E. 20th St. (bet. Park Ave. & Broadway) 212-420-8608

Gramercy — **Hana** — $30
346 1st Ave. (at 20th St.) 212-598-0135

Gramercy — **Heru** — $30
220 Park Ave. S. (at 18th St.) 646-429-0998

Gramercy — **Kaiten Sushi East*** — $15
368 3rd Ave. (bet. 26th & 27th St.) 212-683-2328

Gramercy — **Mishima*** — $25
104 Lexington Ave. (bet. 30th & 31st St.) 212-532-8586

Gramercy — **Momokawa** — $35
157 E. 28th St. (bet. 3rd & Lexington Ave.) 212-684-7830

Gramercy — **Sohon** — $20
108 Lexington Ave. (bet. 30th & 31st St.) 212-481-7756

Gramercy — **Saigo Chiraku*** — $50
430 3rd Ave. (at 30th St.) 212-481 5211

Gramercy — **Sushi SAMBA** — $35
245 Park Ave. S. (bet. 19th & 20th St.) 212-475-8377

Gramercy — **Sushi SEN-NIN** — $40
30 E. 33rd St. (Park Ave. S. & Madison Ave.) 212-889-2208

Gramercy — **Terakawa Ramen*** — $12
18 Lexington Ave. (bet. 23rd & 22nd St.) 212-777-2938

Gramercy — **YAMA Restaurant** — $20
122 E. 17th St. (at Irving Pl.) 212-475-0969

West Village

West Village — **Cho Cho Sen*** — $25
15 W. 9th St. (bet. 5th & 6th Ave.) 212-473-3333

West Village — **EN Japanese Brasserie** — $40
435 Hudson St. (at Leroy St.) 212-647 9196

West Village — **GO! GO! CURRY!***

With the motto "Everything for your genki vigor! 5th, 15th, 25th are Go!Go!Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.

231 Thompson St. (bet. W. 3rd & Bleecker St.) 212-505-2555 www.gogocurryusa-ny.com — $8.5

West Village — **Hakata Tonton*** — $25
61 Grove St. (bet. 7th Ave. & Bleecker St.) 212 242 3999

West Village — **JINYA Ramen Bar** — $25
24 Greenwich Ave. (bet. 10th & 11th St.) 646-329-8456

West Village — **Marumi*** — $30
548 LaGuardia Pl. (bet. Bleecker & 3rd St.) 212-979-7055

West Village — **Mikado*** — $20
525 6th Ave. (bet. 13th & 14th St.) 212-255-9381

West Village — **Miyabi** — $15
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.) 212-228-1888

West Village — **Miyagi** — $25
220 W. 13th St. (bet. 7th & Greenwich Ave.) 212-620-3830

West Village — **Nagomi** — $35
179 Princess St. (bet. Thompson & Sullivan St.) 212-387-8230

West Village — **Ramen Takemi*** — $13
90 University Pl. (bet. 11th & 12th St.) 212-229-2752

West Village — **Ramen-Ya** — $15
181 W. 4th St. (bet. 6th & 7th Ave.) 212-463-5440

West Village — **Rockmeisha*** — $35
11 Barrow St. (bet. 4th & Bleecker St.) 212-675-7775

West Village — **Sato** — $50
357 6th Ave. (bet. 4th St. & Washington Pl.) 212-414-3088

West Village — **Sushi Mombo** — $18
255 Bleecker St. (bet. Leroy & Cornelia St.) 212-675-5895

West Village — **Sushi Yawa** — $30
25 W. 5th St. (bet. 5th & 6th Ave.) 212 253-5668

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- Korean steak house in the East Village
- USDA certified prime/hand selected beef
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primeandbeyond.com

USDA PRIME

Reservation through Open Table or Call us

West Village **Tomoe Sushi**
172 Thompson St (bet Houston & Bleecker St.) $40
212-777-9346

West Village **Ushiwahamaru**
136 W Houston St (Sullivan & MacDougal St.) $80
212-228-4181

East Village

East Village **Ashiya**
167 1st Ave (bet 10th & 11th St.) $15
212-505-3348

East Village **BOND ST**
9 Bond St (bet Lafayette & Broadway) $75
212-777 2500

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212 228-4030 www.chanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-602-8776 www.mycurry-ya.com

East Village **Diaci**
228 E 10th St. (bet 1st & 2nd Ave.) $40
212-387 9545

East Village **East Noodle**
113 2nd Ave. (at 7th St.) $16
212-982-4295

East Village **Gyu-Kaku***
34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2583

East Village **Hasaki***
210 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-473 9327

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $29
212-388-0088

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Japanica**
100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-979-1012

East Village **Kambi Raman House***
351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1366

East Village **Kenka***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-6363

East Village **Kotohuki**
56 3rd Ave. (bet. 10th & 11th St.) $25
212-353-5088

East Village **Kuhoya**
536 E. 5th St. (bet. Avenue A & B) $15
212 777 7010

East Village **Kyo Ya**
94 E 7th St. (bet. Ave. A & 1st Ave.) $42
212-982-4140

East Village **May's Place Sushi***
121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212-533-9448

East Village **Menkui-Tei***
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10
212 228-4152

East Village **MINCA**
539 E. 5th St. (bet. Ave. A & B) $10
212-505-8001

East Village **Natori**
59 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Nondle Cafe Zen***

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212 533-0855 www.zensushinyc.com

East Village **OH! Tasha***
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673 1300

East Village **Otafuku***

A tiny vendor-like joint, Otafuku specializes in popular Japanese comfort food. Takoyaki (octopus dough and Okonomiyaki pancakes as well as Tokyoland Da-fuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo
238 E 9th St. (bet. 2nd & 3rd Ave.) $6
212-353-8503

East Village **Rai Rai Kan***

Have you ever seen the movie Tampopo - a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen with MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
219 E 10th St. (bet. 1st & 2nd Ave.) $15
212-477 7030

East Village **Ramen Misoya New York***
129 2nd Ave. (7th St. & St. Marks Pl.) $10
212-677-4125

East Village **Ramen Setagaya (St. Marks Pl.)***
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387 7959

East Village **Rohataya NY**

Boasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection, this is authentic robatayaki. You will love the satisfying ala carte menu and the carefully selected sake and shochu. Chef's choice $40 tasting course $40 popular lunch set $10
231 E. 9th St. (bet. 2nd & 3rd Ave) $45
212-673-3674 www.robatayа-ny.com

East Village **Sake Bar Decibel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Saka Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212-614-0333

East Village **Sapporo East**
245 E 10th St. (at 1st Ave.) $17
212 260-1330

MIDNIGHT IZAKAYA
We offer over
80 dishes on the menu.
NATORI offers authentic home style Japanese foods, including sushi, izakaya style small plate dishes and ramen. The newly renovated space can accommodate events and parties for maximum 20 people
Every Thurs - Sat, 11PM - 2AM
There is plentiful of snacks and drinks.
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59 St. Marks Pl
(bet. 1st & 2nd Aves.)
New York, NY 10003
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5-11:30 pm Open 7 Days

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212-777-1978 or info@wasan-ny.com
Wasan prepares the ingredients with uniquely Japanese cooking methods and deliver the dishes that are closest to the hearts of New Yorkers. Catering menu featuring restaurant quality meals that are delicious and beautiful.
Wasan
108 E. 4th St., (bet. 1st & 2nd Ave.)
TEL: 212-777-1978 www.wasan-ny.com

East Village **Shabu-Tatsu***
218 E 10th St (bet. 1st & 2nd Ave.) $30
212-477-2372

East Village **Shime**
158-160 2nd Ave (at 12th St.) $20
212-260-6303

East Village **Sohakoh***
309 E 5th St. (bet. 1st & 2nd Ave.) $15
212-254-2244

East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E. 5th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village **Souen East Village***
326 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-388-1165

East Village **Souen Restaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-627-7150

East Village **Tokahachi East Village**
85 Ave. A (at 6th St.) $25
212-505-6524

East Village **Udon West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-539-3041

East Village **Umenoie**

Umenoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
86 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumenoie.com

East Village **Wasabe**
108 E. 4th St (bet. 1st & 2nd Ave.) $35
212-777-1978

East Village **Yakiniku West***
218 E. 9th St. (bet. 2nd & 3rd St.) $25
212-979-3238

East Village **Yakitori Taisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5066

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5905

East Village **Yubo Restaurant**
105 E. 9th St. (bet. 3rd & 4th Ave.) $40
212-777-8188

East Village **Zen 6***
328 E. 6th St. (bet. 1st & 2nd Ave.) $15
646-429-9471

Lower Manhattan

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.) $8
212-747-0994

Lower Mhn **Ajisen Ramen**

Established in Japan in 1969. A global ramen shop franchise with over 600 branches. This is their first location in New York City and their menu offers a wide variety of unique ramen and yakitori skewers that makes your every visit a special one.
14 Mott St. (bet. Worth & Bayard St.) $16
212-267-3680

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Elevate Restaurant***
93 Bowery (at Hester St.) $25
646-329-3416

Lower Mhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30
212-529-3133

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.
12 John St. (bet. Broadway & Nassau St.) $8
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **ISE Downtown***
56 Pine St. (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kajou**
21 South End Ave (at W Thames St.) $38
212-786-3888

Lower Mhn **Mottsu**
285 Mott St. (bet. Prince & Houston St.) $25
212-343-8017

Lower Mhn **Quickly Shabu Shabu**
237B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-6088

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushem**
325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **Sushi Azabu**
428 Greenwich (bet. Light & Vestry St.) $50
212-274-0428

Lower Mhn **SUtelShi**
24 Peck Slip (bet. Front & Water St.) $30
212-766-2344

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212-777-7253

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.) $130
212-791-3771

Tribeca **MEGU New York**
52 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35
212-274-8500

HON HAMACHI® ほんはまち

Superior Taste Yellowtail

Have you ever been asked by your customer "Are you using Hon Hamachi in this restaurant?"

As distributors, we are dedicated to providing the highest quality seafood products. Health and taste are our top priorities."

Safety first!

Hon Hamachi yellowtail are conscious of maintaining a clean, pristine and unpolluted environment and regularly monitor and sustain environmental standards. Also **CO gas smoke or pepper is never used** for color retention. You can be confident in your choice.

Why it's so tasty?

Hon Hamachi is specifically raised to cultivate the tastiest and healthiest type of yellowtail. The combination of larger and lower density cages and wholesome feed and more than 50 years of experience, technical skill allows for these fish to grow in a more desirable manner. The larger cages allow for more exercise, which promotes an even distribution of fat throughout the body, which essentially yields tastier fish.

Other traders may approach restaurants saying...

"The label is different, but it's the same as Hon Hamachi."
"It's made by the same method of growing."
"It comes from the same place."
"It has the same quality."
A lot of traders identify their yellowtail as Hon Hamachi, however, it is totally different!
Hon Hamachi is our own brand.

COSMOS GRACE, INC. TEL: 626-292-1701

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St (bet Franklin & N Moore St) $75
212-934-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W Broadway) $80
212-345-0694

Tribeca **Shigure***
277 Church St (bet White & Franklin St) $25
212-965-0200

Tribeca **Takahachi Tribeca***
145 Duane St (Church & W Broadway) $35
212-571-1830

Tribeca **Zutto***
77 Hudson St (bet. Jay & Harrison St.) $40
212-233 3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St (bet Spring & Prince St) $51
212-343-0404

Soho **Hiroko's Place**
75 Thompson St. (bet Broome & Spring St.) $15
212-625-1303

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8923

Soho **Souen Soho***
210 6th Ave (at Prince St) $20
212-807 7421

Brooklyn

Brooklyn **1 or 8***
66 S. 2nd St (bet. Wythe & Kent Ave) $32
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-623-1800

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi**
9316 4th Ave (bet 93rd & 94th St.) $38
718-833-7798

Brooklyn **Gerdo***
391 Flatbush Ave (bet. Park & Prospect Pl) $25
718-635-5586

Brooklyn **Hibino**
333 Henry St. (at Pacific St.) $35
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St. (bet. Monroe Pl & Henry St.) $15
718-855-8517

Brooklyn **IZAKAYA on SMITH***
176 Smith St (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Mizu**
152 Bedford Ave (bet. 6th St & 7th St.) $20
718-782-6666

Brooklyn **Naruto Ramen**
276 5th Ave (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Oshima Restaurant**
71 7th Ave (bet Berkeley & Lincoln Pl) $25
718-783-1806

Brooklyn **OZU***
7c Clark St. (bet Hicks & Henry St) $20
718-797-3288

Brooklyn **qoo Rohata***
367 Metropolitan Ave (at Havemeyer St) $25
718-384-9433

Brooklyn **Ramen Yebisu***
126 N. 6th St. (at Berry St.) $15
718-782 1444

Brooklyn **Sapporo Hare Japanese**
622 Manhattan Ave (Driggs & Nassau Ave.) $16
718-389-8721

Brooklyn **Supercare***
305 Bedford Ave. (bet. S 2nd & S 1st St) $20
718-302-1629

Brooklyn **Tazaa**
7116 18th Ave (at 71st St) $30
718-621 3238

Brooklyn **Zenkichi***
77 N. 9th St. (bet Berry St & Wythe Ave) $60
718-388-8885

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20
718-398-9898

Queens

Queens **Aji Japanese Cuisine**
36-06 Ditmars Blvd Astoria NY 11105 $0
718-777-8888

Queens **Ajisen Ramen**

Ajisen Ramen is a global ramen shop franchise with over 600 branches offering a wide variety of unique ramen noodles since its opening in Japan in 1968! Stop by their Queens Crossing location for a taste that will make you come back for more!
38-10 136th St 1st Fl Flushing, NY 11354 $16
718-395-8118

Queens **ARIYOSHI***
41-13 Queens Blvd Sunnyside NY 11104 $18
718-937-3208

Queens **Bistro 33**
13-33 Ditmars Blvd Astoria NY 11105 $20
718-721-1933

Queens **gowasabi***
34-02 30th Ave Astoria NY 11103 $23
718-204-7354

Queens **Hinomaru Ramen**
33-16 Ditmars Blvd, Astoria NY 11105 $15
347-782 2543

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills NY $35
718-575-4033

Queens **Kyoto Sushi**
153-11 Union Tpk Flushing NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining***
29-13 Broadway Astoria NY 11106 $30
718-204-0090

Queens **Narita**
107-05 70th Rd Forest Hills NY 11375 $20
718-263-2995

Queens **Oishi Sushi**
37-04 Ditmars Blvd Astoria NY 11105 $20
718-626-0588

Queens **Samurai Boy***
85-32 Grand Ave Elmhurst NY 11373 $9
718-457 2222

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave Glendale NY 11385 $20
718-326-8704

Queens **SUSHI ISLAND***
87-18 Queens Blvd Elmhurst NY 11373 $20
718-803-3033

Queens **Takesushi***
43-46 42nd St Sunnyside NY 11104 $25
718-729-8253

Queens **Tsuda Sushi***
65-26 Fresh Pond Rd Ridgewood NY 11385 $12
718-381-0809

Queens **Udon West**
13780 Northern Blvd Flushing, NY 11354 $10
718-359-2324

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria, NY 11105 $25
718-545-3599

Long Island

Long Island **Benihana**
820 Merchants Concourse Westbury NY $30
516-222-0081

Long Island **Inatome Japanese Steak House***
6 5th St Valley Stream NY 11581 $28
516-872-0419

Long Island **Isoao**
214 Jericho Tpk Floral Park NY 11001 $25
516-437 4552

Long Island **Kobun Restaurant***
2016 Merrick Rd Merrick, NY 11566 $30
516-223-3200

Long Island **Koiso**
540 Westbury Ave Carle Place, NY 11514 $25
516-333-3434

Long Island **KuraBarn***
473 New York Ave Huntington NY 11743 $30
631-673-0060

Long Island **Kurofune***
77 Commack Rd Commack NY 11725 $20
631-499-1075

Long Island **Mumaa Restaurent***
1300 Franklin Ave Garden City NY 11530 $32
516-747-3388

Long Island **Nagashima***
12 A 1 Jericho Tpk Jericho NY 11753 $25
516-338-0022

Long Island **Rock-a-Saka Port WA**
90 Main St Port Washington NY 11050 $30
516-883-7253

Long Island **Sapporo**
3266 Merrick Rd Wantagh NY 11793 $18
516-785-3853

Long Island **San Restaurent***
23 Main St Sag Harbor NY 11963 $45
631 725-1774

Long Island **Shiro of Japan***
401 Old Country Rd Carle Place, NY 11514 $20
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Setauket NY 11733 $25
631-689-3111

Long Island **TAIKO Restaurant**
155 Village Ave Rockville Ctr NY 11570 $20
516-678-6145

Long Island **Teka Sushi***
821 Carman Ave Westbury NY 11590 $20
516-876-0033

Long Island **Torigo***
196 Jericho Tpk Floral Park, NY 11001 $20
516-352-1116

Long Island **Yuki's Palette Too***
151 Merrick Ave Merrick NY 11550 $25
516-867 8738

The Bronx

The Bronx **OHANA**
500 City Island Ave Bronx, NY 10464 $25
718-885-0700

Westchester

Westchester **Haiku**
149 Mamaroneck Ave White Plains 10601 $25
914-644-6967

Westchester **Hajime***
257 Halstead Ave Harrison NY 10528 $35
914-777 1643

Westchester **Ichiro***
80 Mamaroneck Ave White Plains NY 10601 $25
914-437 6588

Westchester **Momiji***
281 Halstead Ave Harrison NY 10528 $25
914-835-1075

Westchester **Nanasa**
522 Mamaroneck Ave White Plains NY 10605 $50
914-285-5351

Westchester **Nishi**
473 Ashford Ave Ardsley-NY 10502 $25
914-693-2500

Westchester **Noda***
200 Hamilton Ave, White Plains NY 10601 $25
914-948-0990

Westchester **Sakanaya Sushi**
14 North Central Ave Hartsdale NY 10530 $16
914-946-9065

Westchester **Sazaa Restaurent***
729 Saw Mill River Rd Ardsley NY 10502 $23
914-674-8015

Westchester **Tanto**
939 White Plains Rd Scarsdale, NY 10583 $10
914-725-3100

Upstate

Upstate **Kiko House**
11-21 E. Washington Ave Pearl River NY $25
845-735-8885

Upstate **Matsu Hana**
328 Route 59 Central Nyack NY 10960 $20
845-727 3935

New Jersey

New Jersey **Ajihei Princeton**
11 Chambers St Princetone NJ 08542 $20
609-252-1158

New Jersey **Akai Sushi Lounge**
11 N Dean St Englewood, NJ 07631 $18
201-541-8088

New Jersey **Aoyama**
1982 Washington Valley Rd Martinsville NJ $18
732-271 2558

New Jersey **Asahi Japanese***
1475 Bergen Blvd Fort Lee NJ 07024 $17
201 944-5113

New Jersey **Daimatsu***
560 Mountain Ave Mountainside NJ 07092 $25
908-233-7888

New Jersey **East Japanese**
1405 Teaneck Rd Teaneck NJ 07666 $20
201-837-1250

New Jersey **Higo Batten Ramen***
2024 Center Ave # J K Fort Lee NJ 07024 $15
201-461-5465

New Jersey **Honshu Lounge***
31 Montgomery St 2 Fl Jersey City NJ 07302 $25
201-324-2788

New Jersey **Ichi Umi Restaurant**
352 Menle Park Dr Edison NJ 08837 $30
732-906-2370

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006 $22
973-808-7178

New Jersey **Joshu Restaurant***
120 Cedar Grove Ln Somerset, NJ 08873 $25
732-469-4363

New Jersey **Kanmae***
793 Palisade Ave Cliffside Park, NJ 07010 $25
201-945-0060

New Jersey **KIKU**
365 Rt 17 S Paramus NJ 07652 $40
201-265-7200

New Jersey **Komegashi***
103 Montgomery St Jersey City NJ 07302 $25
201-433-4567

New Jersey **Kyushu Sushi***
209 Paterson Ave Wallington NJ 07057 $25
973-773-7100

New Jersey **Komegashi ton***

Located in a waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections Try their Chirashi Royale the freshest pick by the chef with selections from Japan and domestic Only 5 min PATH from NYC!

99 Town Sq Pl Jersey City NJ 07310 $30
201-633-8888 www.komegashi.com

New Jersey **Musa Sushi & Grill***
81 W Allendale Ave Allendale NJ 07401 $30
201-934-9616

New Jersey **Munster Sushi***
395 Springfield Ave Summit, NJ 07901 $25
908-598-1100

New Jersey **Princeton Tomo Sushi**
236 Nassau St Princeton NJ 08542 $15
609-924-8478

New Jersey **Raku Izakaya**
209 Main St Fort Lee NJ 07024 $25
201-585-0707

New Jersey **Sakura-bana***
43 Franklin Ave Ridgewood NJ 07450 $25
201-447-9525

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10
201-941-1004

New Jersey **Sanuki Snndn (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10
201-941-9113

New Jersey **Sugi**
2117 Rt 4 E Fort Lee, NJ 07024 $22
201-461-3100

New Jersey **Sushi Tango***
516 Jersey Ave Jersey City NJ 07302 $13
201-332-8300

New Jersey **TATSUMI***
1034 River Rd Edgewater NJ 07020 $25
201-969-0202

New Jersey **Teak On The Hudson**
16 Hudson Of Hoboken NJ 07030 $30
201-653-8888

New Jersey **Tondn Sushi***
10 Schuyler Ave Kearny NJ 07032 $12
201 991 5588

New Jersey **Toya Restaurant***
498 Anderson Ave Cliffside Park NJ 07010 $20
201-317 5532

New Jersey **Umnyn**
156 Piermont Rd Cresskill NJ 07626 $25
201-816-0511

New Jersey **Yakitori 39**
252 254 Degraw Ave Teaneck NJ 07666 $35
201-892-0700

New Jersey **Yamagata Restaurant***
1635 Palisades Avenue Fort Lee NJ 07024 $25
201 585-0463

Connecticut

Connecticut **Abis**
381 Greenwich Ave Greenwich CT 06830 $30
203-862 3100

Connecticut **Kazu**
64 N Main St Norwalk, CT 06854 $25
203-866-7492

CAFE

Upper West **Bnard Prpn's Uppnr W.**
2167 Broadway (bet 77th & 78th St.) Cream Puffs
212 799-3770

Upper East **Choux Factory**
1585 1st Ave (bet. 87th & 88th St.) Cream Puffs
212 209-2023

Midtown West **Cafe Zaiya Midtown W.**
1073 6th Ave. (bet 40th & 41st St.) Bakery
212 764-6785

Midtown West **Minimoto Kitchnan**
606 5th Ave (bet 48th & 49th St.) Confectionery
212 989-3747

Midtown East **BentOn Cafe**
150 E 46th St (bet 3rd & Lexington Ave.) Bakery
212-922-9758

Midtown East **Cafe Zaiya Midtown E.**
1 E 41 St (bet Madison & 5th Ave.) Bakery
212-779-0600

Midtown East **Choux Factory**
865 1st Ave (bet 48th & 49th St.) Cream Puffs
212 223-0730

East Village **Cafe Zaiya East Village**
69 Cooper Sq (bet 7th St & St. Marks Pl.) Bakery
212 253-9700

East Village **Chikalicious**
203 E 10th St (bet 1st & 2nd Ave.) Dessert Bar
212-475-0925

East Village **PANYA**
9 Stuyvesant St (bet 9th St & 3rd Ave.) Bakery
212 777 1830

Choose Super Premium

Nozomi
- Super Premium Short Grain Rice

Developed using Japan's highest quality "Koshihikari" rice characterized by an excellent rice flavor and delicate texture. The glowing rice grain is savory, and the natural sweetness contained within is enhanced with each additional bite.

Tamanishiki
- Super Premium Short Grain Rice

Developed in partnership between JFC and a rice crop specialist. Tamanishiki rice is a combination of the high quality Koshihikari rice and the premium Yumegokochi rice, with rich flavor and excellent texture.

Distributed by JFC INTERNATIONAL INC 55 Wildcat Way Lindan, NJ 07036 TEL: 908-525-4400 www.jfc.com

Lower Mhn — **Yaye Tee Gardee**
51 Chrystie St (Hester & Canal St.) | 212-226-8803 | Rice Balls

New Jersey — **Minemoto Kitchee**
595 River Rd Edgewater NJ 07020 | 201-313-0335 | Confect tunnery

New Jersey — **Parisieee**
250 Main St Fort Lee NJ 07024 | 201 592 9677 | Bakery

Lower Mhn — **BentOn Cafe***

BentOn Cafe opened in the l nance al D str ct bring ng the r un que bento culture With an abundance of different, flavorful ingred ents The r bentos are ubiquitously well balanced and fun to savor You could also order catering from www bentoncafe com

123 W lliam St (bet John & Fulton St.) | 212-608-8850 www bentoncafe com | $10

KARAOKE

Upper East — **Iggy's**
1452 2nd Ave (bet 75th & 76th St.) | 212 327 8043 | $1 /song

Midtown West — **Yuki 55***
253 W 55th St (bet Broadway & 9th Ave.) | 212 765 1210 | $8/h /person

Midtown East — **Box Snack Riki**
141 E 45th St 2 Fl (bet. 3rd & Lexington Ave.) | 212 286 5612 | $10/h $30 min

Midtown East — **Japas 38**
9 E. 38th St. (bet Madison & 5th Ave.) | 212 779 4040 | $8/h /person

Midtown East — **Karaoke Duet 48***
304 E. 46th St. (bet. 1st & 2nd Ave.) | 212 753 0030 | $4/h /person

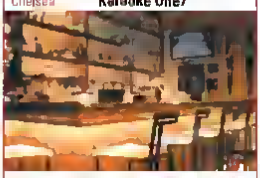
Koreatown — **Chorus Karaoke**
25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) | 212 967 9244 | $2/song $40/room

Koreatown — **Gogopo Karaoke**
26 W. 32nd St (bet. 5th Ave. & Broadway) | 212 967 5353 | $30- /room

Koreatown — **Karaoke Duet 35***
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) | 646-473-0828 | $4/h /person

Koreatown — **MK**
11 W. 32nd St. 5 Fl (bet. 5th Ave. & Broadway) | 212 564 3436 | $40/h /room

Chelsea — **Karaoke One7**



They offer the city's largest song select on in 15 different languages and new songs are added monthly Sing at this bar for $2 per song or sing in a private room for $8/h (Sun-Wed $5/hr) per person Drinks and room charges are half price during Happy Hour (2pm 7pm) Large party rooms available Call for reservation Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/e not os

2a W 17th St (bet. 5th & 6th Ave.) | 212-675-3527 www karaoke17 com | $2/song

Gramercy — **Music Story**
34 32nd St 5 Fl (Park Ave S & Madison Ave.) | 212 694 4244 | $40 /room

Gramercy — **Japas 27***

Sing your heart away at Japas 27 They offer karaoke rooms at no charge ($10 m n mum per person Sunday through Thursday only) Their kitchen is open until 3am everyday with a selection all over 50 food items Unlimited Drink Plan is only $18 99 per person for 2 hours with food It s only $24 99 per person for 2 hours Private rooms are also available Please inquire within

36 3rd Ave (bet. 26th & 27th St.) | 212 989 2329 www karaoke27 com | $10/ person

West Village — **Karaoke Cave**
9 E. 13th St. (bet Un versity Pl & 5th Ave.) | 646-250-5670 | $35- /room

West Village — **NEMO**
54 E. 13th St (bet. B way & Un versity Pl.) | 212 477 1177 | $8/h /person

East Village — **Planet Rose**
218 Ave A (bet 13th & 14th St.) | 212-353-9500 | $2/song

East Village — **Sing Sing (Ave A)***
SING SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke It s a perfect place for a get together with friends after dinner Large party rooms are available for up to 30 people OPEN 7 DAYS

81 Ave A (bet 4th & 5th St.) | 212-674-0700 www karaokesingsing com | $3-8/h per person

East Village — **Sing Sing (St. Marks)***
SING SING KARAOKE ST MARKS

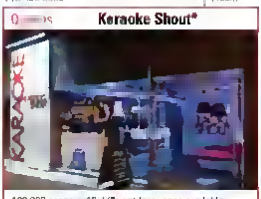
Conveniently located on St Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms This brand new lounge is a great spot for young adults who love to sing OPEN 7 DAYS 1 00PM-4 00AM Party@karaokesings ng com

9 St Marks Pl 2Fl (bet 2nd & 3rd Ave.) | 212-387-7800 www karaokes ngsing com | $3-8/h per person

Lower Mhn — **Aste Roma**
40 Mulberry St. (bet Worth & Bayard St.) | 212 385 1133 | No charge

Brooklyn — **100 Fue**
932 80th St (3th Ave & Fort Ham lton Pkwy.) | 718-436-8883 | $40/h /room

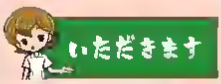
Q ens — **Karaoke Shout***



120 000 songs in 16 diffe ent languages available 20 000 Engl sh songs and songs n Hind and Thai that are rarely available n the U.S. Your party will be much more exciting n the h gh-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors w th each song Enter songs using a wi-fi touch system on the in-sui screens and ipods Chopsticks NY readers receive 10% d scount w th th s ad Open 7 days!

32 46 Ste nway St Astoria NY 11103 | 718-569-0060 www karaokshout com | $3-7/h person

27th KARAOKE LOTTERY
"Everybody gets a prize!!!"
12/27/2013 (FRI)
8:00PM-2:00AM
$5 per play
JAPAS27
366 3rd Ave. NY, NY 10016
212-889-2329 / www.japas27.com



"ITADAKIMASU"

[meaning] Bon appetit!

[usage] It s customary in Japan to say this phrase before eating each meal Literally meaning "I receive " this phrase shows the gratitude of a person who is about to eat toward the people who prepared the meal

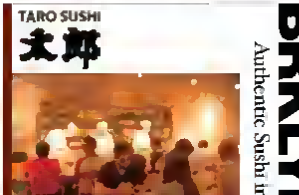
SING SING KARAOKE
Everyday Happy Hour! Open to 7pm $4/hr/p
• 15 private rooms for your parties, accommodate up to 40 people
• A bar lounge • Bring your own food with no extra charge

St. Marks
9 St Marks Place 2nd Fl (bet 2nd & 3rd Ave.)
212-387-7800
Hours Sun-Thu 1pm-4am
Fri&Sat 1pm 6am

Avenue A
81 Avenue A (bet 5th & 6th St)
212-674-0700
Hours Mon-Thu 3pm-4am
Fri Sat & Sun 2pm 4 30am

Special Promotion
Mention Chopsticks NY and get 50% off (only Mon-Thu)
$8/hr/p → $4/hr/p

Have the chef all to yourself!
Limited 2 people per night
Chef's Table
Inside kitchen
Teppanyaki Tempura or Tasting Menu
$80 $120 $150/per person
Tue Wed & Thu Only
Reservation required
66 SOUTH 2ND ST BROOKLYN NY 11211 718.384.7752 WWW.ONEOFEIGHTBK.COM



BRKLYN
Authentic Sushi in Park Slope
recommended 3 menu items
Hikar mono (Horse Mackerel, Mackerel, Sardine, Butterfish) $15.50
Edomae Nigiri Sushi (9 pieces) $25
Kenkon Sukun Tofu Salad $7.50
244 Flatbush Ave., Brooklyn, NY 11217
TEL. 718-398-5240
www.tarosushibrooklye.com
*We have KIRIN and SAPPORO draft beer

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M Tu W Only Close | Delivery

Th F Sa Su | Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

CHINESE

Ivy's Cafe* $25
154 W 22nd St (bet. Columbus & Amsterdam Ave.)
212 787 3333

Dilce $15
2957 Broadway (at 115th St)
212-532-3300

Shen Lee West $35
43 W 65th St. (Central Park W & Columbus)
212-595-8895

Cafe Evergreen $30
1357 1st Ave (bet. 73rd & 74th St)
212-744-3298

Li's Noodle & Grill $25
1500 3rd Ave (bet. 84th & 85th St.)
212-639-1313

Philippe $45
33 E 60th St (bet. Park & Madison Ave.)
212-644-0985

Shanghai Pavilion $37
137 E 3rd Ave (bet. 78th & 79th St.)
212-585-3388

Szechuen Gourmet $25
1306 2nd Ave (at 73rd St.)
212-737-1838

China Grill $65
60 W 53rd St (bet. 5th & 6th Ave.)
212-333-7788

Ruby Foo's Times Sq. $30
1626 Broadway (bet. 49th & 50th St.)
212-489-5600

Tang Pavilion $25
65 W 55th St (bet. 5th & 6th Ave.)
212-956-6888

Wu Liang Ye $35
36 W 48th St (bet. 5th & 6th Ave.)
212-398-2300

Chin Chin $30
216 E 45th St (bet. 2nd & 3rd Ave.)
212-867-4555

Dynasty Song $35
511 Lexington Ave 2 Fl (at 48th St.)
212-355-1200

Grand Sichuan $20
1048 2nd Ave (bet. 55th & 56th St.)
212-355-5155

Lychee House $20
141 E. 55th St (bet. 3rd & Lexington Ave.)
212-753-3300

MR K's* $50
570 Lexington Ave (at 51st St.)
212-583-1668

Peking Duck House* $33

BEST PEKING DUCK IN NYC
The house specialty and a crowd favorite. The duck is roasted in an oven until the meat is tender and the skin is crispy. Bring this ad and you will get 10% off lunch. Valid 7 days a week.
236 E 53rd St (bet. 2nd & 3rd Ave.)
212-753-1260 www.pekingduckhousenyc.com

Phoenix Garden $20
242 E 40th St (bet. 2nd & 3rd Ave.)
212-983-6666

Shih Lee $10
311 E 45th St. (bet. 1st & 2nd Ave.)
212-867-0311

Shun Lee Palace $35
155 E 55th St (bet. 3rd & Lexington Ave.)
212-371-1944

Rickshaw Dumpling $15
61 W 23 rd St (bet. 5th & 6th Ave.)
212-924-5220

Grand Sichuan $25
227 Lexington Ave (bet. 33rd & 34th St.)
212-679-9770

The Cottage* $12
33 Irving Place (at 18th St.)
212-505-8500

Empire Szechuan $15
173 7th Ave S (at Perry St.)
212-243-6040

Shanghai Square $25
11 E. 13th St. (bet. University Pl. & 5th Ave.)
646-486-7313

BaoHaus $14
238 E. 14th St (bet. 2nd & 3rd Ave.)
646-669-8885

Dumpling Man* $11
100 St. Marks Pl (bet. 1st Ave. & Ave. A)
212-505-2121

Amazing 66 $25
66 Mott St. (bet. Bayard & Canal St.)
212-934-0098

Au Mandarin $30
200-250 Vesey St. (at West St.)
212-385-0313

Congee Village $16
100 Allen St. (bet. Broome & Delancy St.)
212-941-1818

Golden Unicorn* $25
18 E. Broadway (bet. Market & Catherine St.)
212-941-0911

Jing Fong $20
20 Elizabeth St. (bet. Bayard & Canal St.)
212-964-5256

Oriental Garden $35
14 Elizabeth St. (bet. Bayard & Canal St.)
212-619-0095

Ping on Mott $26
22 Mott St. (bet. Chatham Sq. & Pell St.)
212-602-9388

Shanghai Cuisine* $25
99 Bayard St (at Mulberry St.)
212-732-8988

East Manor $25
46-45 Kissena Blvd Flushing, NY 11355
718-999-9998

Himalayan Yak Restaurant* $15
72-20 Roosevelt Ave Jackson Heights NY 11372
718-779-1119

KOREAN

Beso $30
350 W 50th St (bet. 8th & 9th Ave.)
212-582-4448

Chom Chom $40
40 W 56th St (bet. 5th & 6th Ave.)
212-213-2299

Danji $44
346 W 52nd St (bet. 8th & 9th Ave.)
212-586-2980

Korea Palace $30
127 E 54th St (bet. Park & Lexington Ave.)
212-832-2350

Doe's Bogam* $40
17 E 32nd St (bet. Madison & 5th Ave.)
212-483-2200

HAN BAT* $15
53 W 35th St (bet. 5th & 6th Ave.)
212-629-5588

HANGAWI* $40
12 E 32nd St (bet. 5th & Madison Ave.)
212-213-0077

Hyo Dong Gak* $20
51 W 35th St (bet. 5th & 6th Ave.)
212-695-7167

Kang Suh $30
1250 Broadway (at 32nd St.)
212-564-5345

Komtang House* $15
32 W 32nd St (bet. 5th Ave. & Broadway)
212 947 8482

KRISTALBELLI $40
8 W 36th St (bet. 5th & 6th Ave.)
212 290-2211

Kum Gang San* $20
49 W 32nd St (at Broadway)
212 967-6906

Modengsur* $30
35 W 35th St (bet. 5th & 6th Ave.)
212 564-3333

Seoul Garden $20
34 W 32nd St (bet. 5th Ave. & Broadway)
212 736-9002

Do Hwa $27
55 Commerce St (at Bedford St.)
212-414-1224

Boe Choe $20
9 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-228-2967

Kori $20
253 Church St (bet. Leonard & Franklin St.)
212-334-0606

Dokebi* $25
199 Grand St (bet. Driggs & Bedford Ave.)
718-782-1424

KOREANA* $25
136-20 38th Ave. Flushing, NY 11354
718-713-0252

Kalbi House $20
231 Central Ave. White Plains, NY 10606
914-328-0251

Dong Chen Hong $13
144 Main St. Fort Lee, NJ 07024
201 592 0450

[Williamsburg]
124 North 8th St. Brooklyn NY 11211
718 599 5888

[Midtown West]
930 8th Ave New York NY 10019
212 707 8778

CHAI-RESTAURANTS.COM

New Jersey **Gammeank ***
485 Main Street Fort Lee NJ 07024
201 242 1333 $17

New Jersey **Gammeenk**
110 Broad Ave Palisades Park, NJ 07650
201-945-6300 $17

Connecticut **Pinahill Restaurant**
123 Paramus Rd Paramus NJ 07652
201-843-0170 $20

THAI

Upper West **Long Grain**
2534 Broadway (at 95th St.)
212-666-0888 $22

Upper East **Spice**
1411 2nd Ave (bet. 73rd & 74th St)
212-988-5348 $20

Upper East **Viang Ping**
1383A 2nd Ave (bet 72nd & 73rd St)
212-249-8464 $22

Midtown West **@NINE***
582 9th Ave (bet 42nd & 43rd St)
212 265-4493 $18

Midtown West **Aura Thai**
462 9th Ave (bet 35th & 36th St)
212-971-8530 $14

Midtown West **Bangkok House**
360 W 46th St (bet 8th & 9th Ave)
212 541-5643 $18

Midtown West **Chai Thai Kitchen**
600 8th Ave (at 55th St.)
212 707-8772 $30

Midtown West **Pam Real Thai 49**
404 W 49th St (bet 9th & 10th Ave)
212-333-7500 $20

Midtown West **Pongsri Thai***
244 W 48th St (bet Broadway & 8th Ave)
212 582 3352 $25

Midtown West **Room Service Midtown**
990 9th Ave (bet 57th & 58th St)
212 582 0999 $25

Midtown West **Thai Select**
472 9th Ave (bet 35th & 37th St)
212 695-9620 $12

Midtown West **vw Bar & Restaurant**
717 9th Ave (at 49th St)
212 581 5656 $20

Midtown West **Yam Yum 3***
650 9th Ave (at 46th St)
212 956-0639 $15

Midtown West **Yum Yum Bangkok***
950 9th Ave (bet 55th & 56th St)
212 262 7244 $15

Midtown West **Yam Yum Too***
652 9th Ave (at 46th St)
212-247-2228 $20

Midtown East **OBAO**
222 E 53rd St (bet. 2nd & 3rd Ave)
212 308-5555 $25

Midtown East **Rein Thai Restaurant***
220 53rd St (bet. 2nd & 3rd Ave)
212 752-8333 $16

Midtown East **Talent Thai Kitchen**
210 E 34th St (bet. 2nd & 3rd Ave)
212-725-0999 $11

Chelsea **Pongsri Chelsea**
165 W 23rd St (bet 6th & 7th Ave)
212 645-8808 $20

Chelsea **Regional Thai***
208 7th Ave (bet 21st & 22nd St)
212 807-9872 $15

Chelsea **Royal Siam**
240 6th Ave (bet 22nd & 23rd St)
212 741-1732 $25

Chelsea **Silom Thai**
150 9th Ave (bet 17th & 18th St)
212 675-0080 $25

Gramercy **Bangkok 2 Thai***
348 1st Ave (bet 20th & 21st St)
212-473-4480 $14

Gramercy **Jaya Thai**
396 3rd Ave (bet 28th & 29th St)
212 889-1330 $25

Gramercy **Soi 30 Thai Cooking***
430 3rd Ave (at 30th St)
212 481-6211 $18

Gramercy **Taan Thai Cuisine**
17 E 31st St. (bet. Madison & 5th Ave.)
212.213.3773 $15

Greenwich Village **Toon Thai Cafe***
435 Park Ave S (bet 28th & 30th St)
212-684-8868 $25

West Village **SEA**
635 Washington St (at W 12th St)
212-243-3339 $15

West Village **Tue Thai Food***
3 Greenwich Ave (6th Ave. & Christopher St)
212 929-9898 $20

East Village **Katu Thai Cuisine**
347 E. 14th St (bet. 1st & 2nd Ave)
212-533-2046 $11

East Village **Spice**
104 2nd Ave (at 6th St)
212-533-6300 $20

Lower Manhattan **Pongsri Chinetown**
106 Bayard St (at Baxter St)
212-349-3132 $20

Soho **Kittichai**
60 Thompson St (bet. Broome & Spring St)
212 219-2000 $38

Brooklyn **Chai Thai Kitchen***
124 N. 6th St (at Berry St)
718-599-5889 $16

Brooklyn **Pagoda Thailand**
333 Graham Ave (Driggs & Metropolitan Ave)
718-388-8445 $30

Brooklyn **Tai Thai**
206 Bedford Ave (bet. N 5th & N 6th St)
718-599-5556 $30

Long Island **Phao Restaurant**
23 Main St. Sag Harbor NY 11963
631 725-0101 $35

New Jersey **Absolute Thai Homemade***
644 Anderson Ave Cliffside Park NJ 07010
201-941-2230 $13

VIETNAMESE

Upper East **Vermicelli**
1492 2nd Ave (bet 77th & 78th St)
212 288-8808 $20

Midtown East **Le Colonial**
149 E 57th St (bet 3rd & Lexington Ave)
212 752-0808 $35

Korean **PHO32 & SHABU***
2 W 32nd St (bet 5th Ave & Broadway)
212 695-0888 $20

Gramercy **NuU Noodle House***
15 Greenwich Avenue New York NY 10014
212-488-3883 $20

West Village **Saigon Market**
93 University Pl (bet. 11th & 12th St)
212-982-3051 $25

Lower Manhattan **Nha Trang**
87 Baxter St (bet Bayard & Canal St)
212 233-5348 $15

Lower Manhattan **Pho Tu Do**
102 Bowery St (bet Hester & Grand St)
212-966-2666 $12

Tribeca **Vint Cafe**
345 Greenwich St (bet. Jay & Harrison St)
212-431-5888 $25

Brooklyn **Nicky's Viet**
311 Atlantic Ave (bet Hoyt & Smith St)
718-855-8835 $9

OTHER

Upper West **Asiate**
80 Columbus Cir 35 Fl (at 60th St)
212-805-8800 $135

Upper East **Amber***
1406 3rd Ave (at 80th St)
212 249-5020 $25

Upper East **Gobo**
1429 3rd Ave (at 81st St)
212 288-4696 $31

Midtown West **Raa 57**
80 W 57th St (at 6th Ave)
212-307-5656 $45

Midtown East **1066 Eno Restaurant**
1066 1st Ave (at 58th St)
212-486-3008 $25

Midtown East **Fusha Asian Cuisine**
1065 1st Ave (at 58th St)
212 752-6663 $35

Midtown East **Jazz at Kitano**
The Kitano Hotel 66 Park Ave (at 38th St)
212-885 7123 $35

Chelsea **Rice on Lexington Ave**
115 Lexington Ave (at 28th St)
212-686-5400 $20

Gramercy **Qi Asian Eatery**
31 W 14th St (bet 5th & 6th Ave)
212-929-0517 $18

West Village **Betel**
51 Grove St (bet Bleeker St. & 7th Ave. S.)
212 952-0460 $30

West Village **Cafe Asean**
117 W 10th St (bet 6th & Greenwich Ave)
212-633-0348 $22

East Village **Friend House**
109 3rd Ave (at 13th St.)
212 388 1838 $22

East Village **Prime & Beyond New York**
90 E 10th St (bet 3rd & 4th Ave)
212-505-0033 $35

Lower Manhattan **Rice***
282 Elizabeth St (bet. Houston & Bleecker St)
212 226-5775 $15

Lower Manhattan **Yushi**
250 Vesey St 4 World Financial Center
212-945-3099 $12

Brooklyn **Blue Ribbon Brooklyn**
280 5th Ave (bet 1st St & Garfield Pl)
718-840-0404 $55

Brooklyn **Rice**
81 Washington St (bet York & Front St)
718 222 9810 $20

Long Island **TOKU**
2014C Northern Blvd Manhasset, NY 11030
516-627-8658 $55

New Jersey **AOZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042
973-233-9400 $30

New Jersey **Bings Bargers***
245 Main St Fort Lee NJ 07024
201-592-6454 $10

New Jersey **the tea bar***
1631 Palisade Ave #4 Fort Lee NJ 07024
201-944-3102 $18

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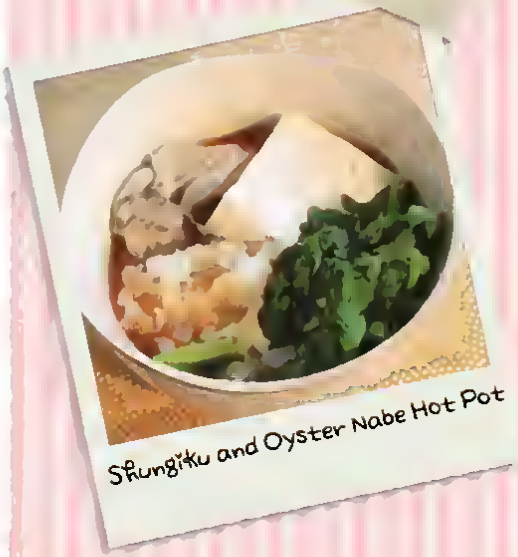
212-582-3392

Let's Eat the Season ~Shungiku~

Although it's translated as "spring chrysanthemum," shungiku (also known as garland chrysanthemum) is a green vegetable that peaks in winter. Its green leaves are shaped like those of a chrysanthemum, and it has a distinct, sharp aroma. Shungiku contains more beta carotene than spinach and is a rich antioxidant. Japanese people eat shungiku as ohitashi (boiled greens seasoned with dashi broth and soy sauce), tempura, and especially in nabe hot pots in winter. Misako-sensei uses oysters, another winter ingredient, to add more seasonal flavor to this nabe dish. The umami from the oysters and vegetables seeps into the soup, and it's tasty as is, but you can kick the flavor up a notch with ponzu (a soy-based sauce made with citrus juice and dashi broth).



Shungiku and Oyster Nabe Hot Pot

[INGREDIENTS] (Serves 3–4)
❒ 6–8 cups water ❒ 6-inch-long piece of dried kombu kelp ❒ 2–3 bunches shungiku (garland chrysanthemums) ❒ 9–12 shucked oysters ❒ 8 oz tofu ❒ 2–3 cups grated daikon radish ❒ 1/2 cup chopped scallions ❒ Sake ❒ Ponzu ❒ 2 tbsp grated ginger

[DIRECTIONS]

1. Add water and kombu into a large, wide pot and let stand for 30 minutes. Then turn on heat to medium.
2. Rinse oysters gently and pat dry with paper towel.
3. Sprinkle some sake onto cleaned oysters.
4. Wash shungiku under cold water and cut into 2-inch-long or bite-sized pieces.
5. Cut tofu into cubes
6. When water in pot comes to a boil, take out kombu.
7. Put shungiku, oysters, and tofu into pot.
8. As each ingredient is cooked in the broth, scoop it out with a ladle into a small individual bowl and eat with ponzu, grated daikon, ginger, and scallions.
9. You can keep adding one ingredient after another

Nabe Hot Pot

Made from a variety of ingredients tossed into a boiling, tabletop pot and shared with a group of people, a nabe hot-pot meal is the ultimate comfort food. It is popular especially in cold winter because of its warming effect on the body. You can put whatever you like to eat in your nabe. It's also a very convenient dish that can help you use up leftovers. There are countless types of nabe, some popular ones include mizudaki (chicken and vegetables in lightly seasoned clear dashi broth), yosenabe (seafood and vegetables in soy sauce or miso-seasoned dashi broth), and motsunabe (guts/giblets and vegetables in thickly flavored dashi broth).

TIP: Apple season is here! This drink is quick and easy but powerful enough to warm you instantly from inside. Adjust the amount of ginger you put in depending on how much you'd like to warm up. Enjoy!

MISAKO SASSA
Japanese cooking instructor/food consultant
Misako teaches authentic Japanese cooking, focusing on simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
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Cooking video: ny1page.com

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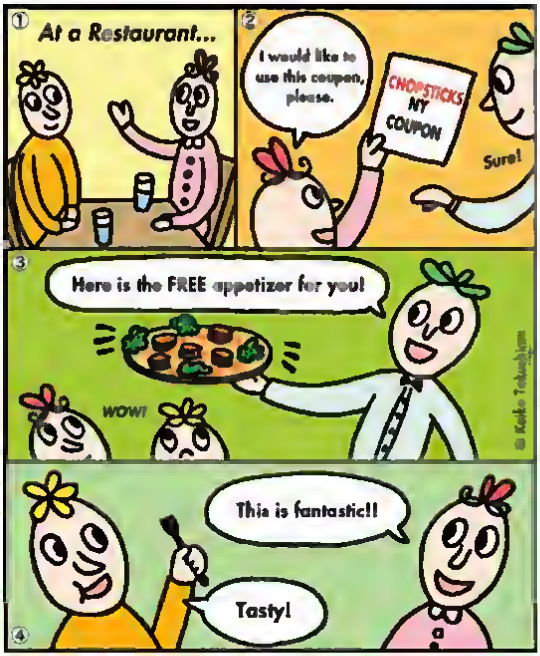
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4

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seasoning your life
【INGREDIENTS】
(Serves 2-3 people)
(For Karaage)
☐ 2 chicken thighs
☐ 1 bag Kikkoman Kara-Age Coating Mix
☐ Canola or vegetable oil to panfry
【HOW TO COOK】
1 Cut each chicken thigh into 6-7 pieces.
2 Place Kikkoman Kara-Age Coating Mix in a medium-sized plastic bag
3 Put all of the chicken thighs into the bag, seal tightly and shake to coat chicken
4 Panfry in hot oil over medium heat, turning once to brown and crisp on both sides.
Dipping Sauce
Sriracha Mayonnaise
Ingredients and Directions
☐ 1/4 cup mayonnaise
☐ 1/2–1 tsp Kikkoman Sriracha Hot Chili Sauce
【HOW TO COOK】
1 Mix mayonnaise and Kikkoman Sriracha Hot Chili Sauce in a bowl.
2 Add more Kikkoman Sriracha Hot Chili Sauce to
Ponzu-Daikon Dipping Sauce
Ingredients and Directions
☐ 2 tbsp grated daikon radish
☐ 2 tbsp Kikkoman Ponzu Sauce or Kikkoman Lime Ponzu Sauce
【HOW TO COOK】
1 Grate daikon radish.
2 Mix Kikkoman Ponzu Sauce and daikon radish
Wasabi Sauce
Kikkoman Wasabi Sauce is creamy making it easy to use as a dip. It's quite pungent—just a little bit of Wasabi Sauce adds a Japanese flavor and kick to karaage.
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Grocery & Sake Guide

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★ Chopsticks NY available to pick up

GROCERY

M2M Broadway & 114th
2935 Broadway (bet. 114th & 115th St.) 212-280-4600 — Japanese

Dainobu*
39 W 56th St (bet. 5th & 6th Ave.) 212-307-8525 — Japanese

Dainobu*
125 E 47th St (bet. 3rd & Lexington Ave.) 212-755-7310 — Japanese

Katagiri & Co.,Inc*
224 E 59th St (bet. 2nd & 3rd Ave.) 212-755-3566 — Japanese

Sanrise Mart Midtown*
12 E 41st St (bet. 5th & Madison Ave.) 646-380-9260 — Japanese

TOMIYA*
236 E 53rd St (bet. 2nd & 3rd Ave.) 212-755-7311 — Japanese

H Mart Han Ah Ream
25 W 32nd St (bet. 5th Ave. & Broadway) 212-695-3283 — Korean

Woorijip
12 W 32nd St (bet. 5th Ave. & Broadway) 212-244-1115 — Korean

Japan Premium Beef
57 Great Jones St (bet. Bowery & Lafayette) 212-260-2333 — Other

M2M E Village*
55 3rd Ave (bet. 10th & 11th St.) 212-358-2554 — Japanese

Sanrise Mart Astor Pl.*
4 Stuyvesant St. 2 Fl (bet. 9th St. & 3rd Ave.) 212-598-3040 — Japanese

Tokyo Mart*
91 Mulberry St. (bet. Bayard & Canal St.) 212-962-9622 — Japanese

Pearl River Mart*
477 Broadway 2 Fl (bet. Grand & Broome St.) 212-431-0002 — Chinese

Sunrise Mart SoHo*
494 Broome St (Wooster St. & W. Broadway) 212-219-0033 — Japanese

Midoriya*
157 N9th St. Brooklyn, NY 11211 718-599-4690 — Japanese

Family Market*
23-15 Broadway Astoria, NY 11106 718-956-7525 — Japanese

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 718-461-1511 — Korean

H Mart Northern 156
156-40 Northern Blvd Flushing, NY 11354 718-988-0005 — Korean

H Mart Northern Blvd
141-40 Northern Blvd Flushing, NY 11354 718-358-0700 — Korean

H Mart Utaaa
29-02 Union St. Flushing, NY 11354 718-445-5656 — Korean

H Mart Williston Park*
400 Hillside Ave Williston Park, NY 11596 516-699-0270 — Korean

H Mart Woodside
94-18 Woodside Ave Flushing, NY 11377 718-446-0759 — Korean

Sakura-ya
73-05 Austin St Forest Hills, NY 11375 718 268 7220 — Japanese

H & Y Marketplace
478 Plainview Rd Hicksville, NY 11801 516-935-4041 — Korean

H Mart Great Neck*
435 Great Neck Rd Great Neck, NY 11021 516-482-3113 — Korean

Nara Japanese Foods*
165A Main St Port Washington, NY 11050 516-883-1838 — Japanese

Shin Nippan Do*
53 Mineola Ave Roslyn Heights, NY 11577 516-625-1814 — Japanese

DAIDO
522 Mamaroneck Ave White Plains, NY 10605 914-683-6735 — Japanese

Fuji Mart Scarsdale*
818 White Plains Rd Scarsdale, NY 10583 914-472-1458 — Japanese

H Mart Hartsdale*
371 North Central Ave Hartsdale, NY 10530 914-448-8898 — Korean

Kam Sen Foods*
22 Barker Ave White Plains, NY 10601 914-428-4600 — Korean

NIJIYA Market*
18 N. Central Ave Hartsdale, NY 10530 914-949-2178 — Japanese

Dishaba*
283 Halstead Ave Harrison, NY 10528 914-835-4330 — Japanese

Asiaa Market*
91 Colvin Ave Albany, NY 12203 518-456-8166 — Chinese

H & Y Marketplace
1 Remson Pl Ridgefield, NJ 07657 201-943-7400 — Korean

H & Y Marketplace
433 S. Washington Ave Bergenfield, NJ 07621 201-384-6266 — Korean

H Mart Cherry Hill
1720 Marlton Pike E Cherry Hill, NJ 08003 856-489-4811 — Korean

H Mart Englewood
25 Lafayette Ave Englewood, NJ 07631 201-871-8622 — Korean

H Mart Little Ferry
280 Bergen Tpke Little Ferry, NJ 07643 201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave Ridgefield, NJ 07657 201-943-9600 — Korean

J MART
44 Chestnut St Ridgewood, NJ 07450 201-857-5738 — Japanese

Mitsuwa Marketplace*
595 River Rd Edgewater, NJ 07020 201-941-9113 — Japanese

JAPANESE GRANDMA'S TIPS

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When your body is overly exhausted it can be difficult to fall asleep. In that case, drink hot celery soup. Cut 2 stalks of celery into pieces and put them into boiling water to make soup. Celery is believed to calm your nerves and the soup helps you go to sleep easily.

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Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 | 201-670-0992 | Japanese

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich CT 06878 | 203-698-2107 | Japanese

Million Asian Market
15 Orange St. New Haven, CT 06510 | 203-772-1234 | Other

Maido*
36 N. Narberth Ave. Narberth, PA 19072 | 610-747-0557 | Japanese

Tokyo Japanese Store
5955 Ellsworth Ave. Pittsburgh, PA 15232 | 412-661-3777 | Japanese

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) | 212-892-0890 | Sake/Shochu

Nancy Wine's
313 Columbus Ave. (bet. 74th & 75th St.) | 212-877-4040 | Sake/Shochu

Garnet Wine & Liquors*
923 Lexington Ave. (at 68th St.) | 212-772-3211 | Sake/Shochu

Mister Wright*
1583 3rd Ave. (bet. 85th & 90th St.) | 212-722-4584 | Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.) | 212-421-5078 | Sake/Shochu

Beekman Liquors
500 Lexington Ave. (bet. 47th & 48th St.) | 212-759-5557 | Sake

Landmark Wine*
167 W. 23rd St. (bet. 6th & 7th Ave.) | 212-242-2323 | Sake/Shochu

MJK Liquor
101 3rd Ave. (bet. 15th & 16th St.) | 212-475-5168 | Sake/Shochu

Union Square Wine & Spirits*
140 4th Ave. (at 13th St.) | 212-675-8100 | Sake/Shochu

LE DU WINES
600 Washington St. (at Leroy St.) | 212-924-4999 | Sake

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) | 212-674-7500 | Sake/Shochu

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.) | 212-505-7253 | Sake/Shochu

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) | 212-982-7770 | Sake/Shochu

East Village Wine
183 Stanton St. (bet. Attorney & Clinton St.) | 212-358-7700 | Sake

New York Wine Exchange
6 Broadway (bet. Battery Pl. & Morris St.) | 212-422-2222 | Sake/Shochu

September Wines & Spirits
100 Stanton St. (at Ludlow St.) | 212-388-0770 | Sake

Greayette Wine*
151 Grand St. (bet. Crosby & Lafayette St.) | 212-925-1236 | Sake/Shochu

Smith and Vine
285 5th St. (bet. Sackett & Degraw St.) | 718-243-2804 | Sake

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale, NJ 07401 | 201-327-7965 | Sake/Shochu

Delite Super Market
420 Washington St. Hoboken, NJ 07030 | 201-420-7600 | Sake/Shochu

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd
55-30 48th St. Maspeth, NY 11378 | 718-729-5566 | Food

Deini Trading Co., Inc.*
14-60 128th St. College Point, NY 11356 | 718-539-8100 | Food/Sake

Paleewong Trading
62-04 34th Ave. Woodside, NY 11377 | 718-507-6520 | Sake

JFC International Inc.*
55 W. Ideal Way Lanham, MD 20706 | 800-525-4400 | Food/Sake

Nishimoto Trading Co., Ltd.*
502 Washington Ave. Carlstadt, NJ 07072 | 201-804-1900 | Food/Sake

NY Mutual Trading Co., Ltd.*
25 Knickerbocker Rd. Moonachie, NJ 07074 | 201-933-9555 | Food/Sake

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains, NJ 07444 | 973-835-8585 | Sake

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FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet 79th & 80th St) | 212-724-1415 | Clothing

Upper East — R by 45rpm
17 E 71st St (bet Madison & 5th Ave) | 212-737-5545 | Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet 89th & 90th St) | 212-534-6775 | Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet 89th & 90th St) | 212-987-0181 | Accessories

Midtown West — UNIQLO
666 5th Ave (at 53rd St) | 877-486-4756 | Clothing

Midtown East — Miki House
1000 3rd Ave (at Bloomingdale's) | Clothing

Gramercy — Bradelis New York*
60 Madison Ave (bet 27th & 28th St) | 212-689-2223 | Lingerie

West Village — Yamak
321 1/2 Bleecker St (bet Christopher & Grove) | 212-807-9100 | Clothing

East Village — Tokio 7*
113 E 7th St (bet 1st & 2nd Ave) | 212-353-8443 | Clothing

East Village — Tokyo Joe
334 E 11th St (bet 1st & 2nd Ave) | 212-473-0724 | Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St (bet Murry & Warren St) | 212-571-0803 | Clothing

Tribeca — Mika Inatome
93 Reade St 2 Fl (bet 6th & 9th Ave) | 212-966-7777 | Clothing

Soho — Bradelis New York*
211 Elizabeth St (bet Prince & Spring St) | 212-941-9525 | Lingerie

Soho — Facial Index
104 Grand St (at Mercer St) | 646-613-1055 | Eyewear

Soho — Kaori's Closet
71 W Houston St (Wooster St & W Broadway) | 212-387-7798 | Lingerie

Soho — Mieko Mintz
65 Thompson St (bet Spring & Broome St) | 212-627-1524 | Clothing

Soho — Yohji Yamamoto
103 Grand St (at Mercer St) | 212-966-3069 | Clothing

Soho — Arth
75 W Houston St (Wooster & W Broadway) | 212-539-1431 | Accessories

Queens — Bradelis New York*
135-20 39th Ave #HL 215 Flushing NY 11354 | 718-353-1345 | Lingerie

New Jersey — Miki House
400 Hackensack Ave Hackensack NJ 07601 | Clothing

New Jersey — UNIQLO
1 Garden State Plz Paramus, NJ 07652 | 877-486-4756 | Clothing

J-POP CULTURE

Midtown West — Book Off*
49 W 45th St (bet 5th & 6th Ave) | 212-685-1410 | Book

Midtown West — Jim Henley's Universe*
4 W 33rd St (bet 5th Ave & Broadway) | 212-268-7088 | Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave (bet 40th & 41st St) | 212-869-1700 | Book

Midtown West — Midnight USA
35 W 43rd St 2 Fl (bet 5th & 6th Ave) | 212-827-0502 | Video Rental

Midtown West — Midtown Comics*
200 W 40th St (at 7th Ave) | 212 302-8192 | Manga

Midtown East — Midtown Comics*
459 Lexington Ave (at 45th St) | 212-302-8192 | Manga

Chelsea — Cosmic Comics
10 E 23rd St 2 Fl (bet. Madison & 5th Ave) | 212-460-5322 | Manga

Chelsea — Image Anime*
242 W 30th St (bet. 7th & 8th Ave) | 212-631 0396 | Anime

West Village — AC Gears
69 E 8th St (bet Broadway & University Pl) | 212-260-2265 | J Goods

East Village — Forbidden Planet
832 Broadway (bet 12 & 13th St) | 212-473-1576 | Toy

East Village — St. Marks Comics
11 St. Marks Pl (bet 2nd & 3rd Ave) | 212-598-3435 | Manga

East Village — Sunrise Mart
4 Stuyvesant St (bet 3rd Ave & 3th St) | 212 598-3040 | Video Rental

East Village — Toy Tokyo*
1 2nd Ave (bet 5th & 6th St) | 212-673-5424 | Toy

East Village — Video Games New York*
202 E 9th St (at 3rd Ave) | 212-533-1035 | J Goods

Soho — kidrobot
118 Prince St (bet Greene & Wooster St) | 212-966-6688 | Toy

Soho — Sunrise Mart, Soho
494 Broome St (W Broadway & Wooster St) | 212-219-0033 | Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St (bet Jay & Pearl St) | 718-801-0037 | Book

Queens — Anime Castle*
35-32 Union St Flushing NY 11354 | 347-436-1296 | Anime

Long Island — Anime Castle
77 Searing Ave Mineola, NY 11501 | 516-214-4484 | Anime

New Jersey — Gendom Planet*
544 10th St. Palisades Park NJ 07650 | 201-944-5305 | Toy

TRADITIONAL

Midtown East — Minamoto Kitchoan*
509 Madison Ave (bet 52nd & 53rd St) | 212-489-3747 | Confectionery

Chelsea — KYOTOYA*
23 W 15th St (bet 5th & 6th Ave) | 212-414-0720 | General

East Village — Makori
57 3rd Ave (bet 12th & 13th St) | 212 995-5888 | Antique/ General

Soho — Kimono House
131 Thompson St (bet Prince & Houston) | 212-505-0232 | Kimono

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New Jersey — Mars New York
595 River Rd Edgewater NJ 07020 | 201 945-1134 | General

Online — J-Life International Inc

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www.wahaonyc.com | 212 231 8162 | Towel

GALLERY

Upper West — Gallery Sokiko
155 W 66th St (bet B way & Amsterdam) | 212-496-3263 | Gallery

Midtown East — Ronin Gallery*
425 Madison Ave (at 49th St) | 212-935-0150 | Gallery

Chelsea — NYCoo Gallery*
1133 Broadway #335 (bet 25th & 26th St) | 212-380-1149 | Gallery

Chelsea — Onishi Gallery
521 W 26th St (bet 10th & 11th Ave) | 212-595-6035 | Gallery

Chelsea — Po'An
521 W 26th St (bet 10th & 11th Ave) | 212 367 4859 | Gallery

Lower Mhn — gallery onetwentyeight
128 Avington St (bet Norfolk & Essex St) | 212-574-0244 | Gallery

Queens — Gallery Gen
47-09 36th St Long Island City NY 11101 | 718-392 7717 | Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
330 6th Ave (bet 36th & 37th St) | 212-868-7465 | Jewelry Supply

Midtown East — Ippodo Tea
125 E 39th St (bet Lex & Park Ave) | 212 370-0605 | Other Goods

Gramercy — Honnori
20-24 E 20th St (bet Park & B way) | 212 475-7404 | Other Goods

Lower Mhn — The Mandarins Tea Room
21 Howard St #201 (Lafayette & Broadway) | 917 757-1091 | Other Goods

Online — IKI Japan
www.ikijapan.com | 650-588-5784 | Other Goods

Online — LUPICIA Fresh Tea
www.lupicia-usa.com | 855-574-4632 | Other Goods

HOUSEHOLD GOODS

Upper East — Saro Japanese Pottery*
950 Lexington Ave (bet 69th & 70th St) | 212 772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave (at 45th St) | 212-644-3333

Tribeca — Korin*
57 Warren St (bet Church St & W B way) | 212 587 7021

Queens — Seito Trading
41-28 27th St Long Island City, NY 11101 | 718-472-5413

New Jersey — Kitchenware Central*
1035 Lemoine Ave Fort Lee NJ 07024 | 201-886-0003

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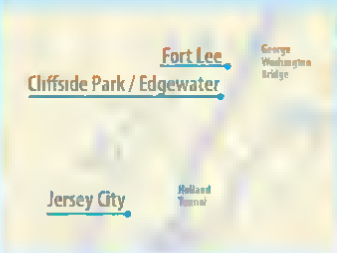
The Rise of the NJ Food Scene



Family oriented diners, ethnic cuisine restaurants, chic bars and cafes, New Jersey has established unique dining cultures, and they are growing even more. Here we feature restaurants that lead the exciting New Jersey food scene

*Featured restaurants' locations are indicated with and numerical icons on the maps on this page
**Chopsticks NY advertisers are indicated with ●
***Chopsticks NY distribution is available at all marked locations including the spots indicated with ★

FORT LEE

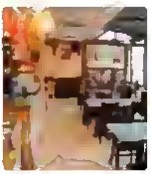
CLIFFSIDE PARK + EDGEWATER

JERSEY CITY

Higo Batten Ramen
Spicy Ramen with Heaps of Flavors

RESTAURANT DATA

2024 Center Ave., Suites J & K Fort Lee NJ 07024
TEL 201 461-5465
Mon-Sun 11:30 am-10 pm



Fort Lee locals' favorite **Higo Batten Ramen** has offered rich and mild Kumamoto-style ramen for years. Their popular *Spicy Champon* was created to answer customers' requests. Its creamy yet refreshing original soup is made by boiling four parts of pork bones and vegetables for three days and accentuated with garlic and red pepper. Thick, chewy noodles hold the soup very well. With lavish toppings of pork, shrimp, squid, cabbage, carrots, string beans, beansprouts, scallion and kikurage ear mushrooms, it is the ultimate energizing dish you should bite into.

KAI Sweets
Fresh Tagliolini Pasta of the Week

RESTAURANT DATA

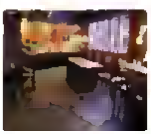
595 River Rd.
Edgewater NJ 07020
TEL 201 840-4050
Mon-Sun 11 am-8 pm

Opened inside Mitsuwa Marketplace in 2010 **KAI Sweets** offers masterfully crafted casual Japanese sweets and *yoshoku* (Japanese style Western dishes). They are now serving "pasta of the week" using fresh pasta noodles directly from the long-standing Hokkaido ramen shop Nishiyama Seimen. The slightly curly tagliolini pasta is made with 30% Hokkaido flour and 70% North American durum semolina and has a chewy, al dente texture. It goes perfectly with tomato sauce and creamy sauce like *Snap Pea and Tuna Cream Pasta* (pictured).

Komegashi too Japanese Cuisine
Modern Nabe with European Twists

RESTAURANT DATA

99 Town Square Pl. Jersey City NJ 07310
TEL 201-533-8588
www.komegashi.com
Lunch Mon-Fri 12-2:30 pm
Sat & Sun 12-3 pm
Dinner Mon-Thu Sat 5-10:30 pm Fri 5-11 pm Sun 5-10 pm



Since 2000 **Komegashi too** has served traditional yet innovative Japanese dishes in a sophisticated atmosphere overlooking the Manhattan skyline. Their winter recommendations are two energy boosting nabe hot pots. Inspired by minestrone soup *Seafood Tomato Nabe* features an abundance of seafood in dashi broth with a twist of mozzarella cheese and red chili pepper. Served in orange flavored soup, the hearty *Duck Nabe* draws the taste of tender duck breast, while turnips, carrots, shiitake mushrooms and watercress also create a well-balanced blend of various flavors.

TATSUMI of Japan
Savor the Fresh, Seasonal Delicacies

RESTAURANT DATA

1034 River Rd., Edgewater NJ 07020
TEL 201 969 0202
www.tatsumiofjapan.com
Lunch Tue-Fri 12-2:30 pm
Dinner Tue-Fri 5:30-10:30 pm Sat-Sun 5-10:30 pm

TATSUMI of Japan is one of the few sushi restaurants that serve authentic Edomae style sushi in New Jersey. Their absolute winter dish is *Northern Light Roll* featuring seasonal specialties from various areas. Botan-ebi (jumbo shrimp) from Canada and sea urchin from Santa Barbara are rolled in, topped with seared Hokkaido scallop dressed with original shrimp miso mayonnaise. Decorated with fried botan-ebi head and served with ikura salmon roe, a medley of winter flavors melts into one in your mouth. A variety of kitchen menus are also popular at TATSUMI.

Galbi + Seafood Soft Tofu Soup (SoonDuBu Jjigae)

Seafood Soft Tofu Soup, Galbi, and MungBean Pancake (Bindaeddeok). Good for 2 to 3 serving size.

Winter Promotion

~~$49.95~~ → $44.95

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Fort Lee, NJ
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www.gommeeok.com
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Palisades Park, NJ
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Mitsuwa MARKETPLACE
Mitsuwa New Jersey
201-941-9113

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Annual customer appreciation day!
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20% Discount From All Price Tags Taken At Register!

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Free Shuttle Bus (One-Way Only) from NY Port Authority on Wednesday, 12/4, 20% Off SALE Day!

EXCLUDED ITEMS ARE [Dairy items (Milk, Eggs, Cheese, Butter, etc.) , Alcoholic Beverage, Cigarettes, Tenants, Food Court, Daikichi Sushi, Delica, Nittakaya, Bakery, Gift Certificates, Mail Order, Web Shop, Gift Catalogues, In-store Services (Fedex, etc.,) Osechi pre-orders. Availability limited for all items. No rain checks. Not valid with JCB 10% off card and other offers. No exchange and no refund for all purchased items. Terms and conditions apply.

Mitsuwa MARKETPLACE
595 River Road
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What's Going On in NEW JERSEY

Check out the events, hot topics, and great deals offered by Japanese and Asian businesses in New Jersey.

Events

December 3

Scotch Pairing Dinner

Komegashi too

Jersey City locals' favorite modern Japanese cuisine restaurant Komegashi too is holding a "Scotch Pairing Dinner" on Dec 3, featuring their delectable 4-course meal paired with 5 premium Scotch whiskies. The meal will include *Mikado with Beef Skirt Steak, Oysters and Smoky Super Tiger Roll*. Starting at 6:30 pm it costs $80 per person. Seats are limited and reservations are required.

Location: 99 Town Square Pl., Jersey City, NJ 07310
TEL: 201-533-8888 / www.komegashi.com

Happenings

Limited Edition Christmas Items for Sale

Kobe Fugetsudo

Established in Kobe in 1897, Fugetsudo has been manufacturing sweets for more than 100 years. Celebrating the upcoming holiday season, the Fugetsudo NJ store is selling 10 special holiday editions and packages. Recommended is Christmas Variety Trio ($23) with two cans of gaufres and one box of papillotes. Each can of gaufres contains a set of two bags, which each have one vanilla, one strawberry, and one chocolate gaufres. In addition, each gaufres can has a special Christmas design with a reindeer and a snowman. The box of papillotes also has a special Christmas-themed snowman design and consists of four vanilla and four chocolate pieces. Additional Christmas limited-edition items are available, which make perfect gifts.

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941 0469
http://www.kobe-fugetsudo.co.jp/sweets/etc/les_chrstmas.html

Holiday Special Promotion: $15 OFF Hair Cut

Salon Oasis

Settled in Fort Lee since 2005, Salon Oasis has offered thorough hair services with care by Japanese stylists. They are holding a Holiday Special Promotion offering a $15 discount on hair cuts (Reg. $55 for women, $50 for men) for first time customers who are over 12 years old. The promotion is valid during weekdays until the end of December. Mention Chopsticks NY when making a reservation.

Location: 170 Main St., 2nd Fl., Fort Lee, NJ 07024
TEL: 201-242-0554 / www.salon-oasis.net

20% Off Christmas Sale

Auto Freak

Located at Mitsuwa Marketplace, Auto Freak is an auto supply shop that fulfills all your auto parts needs. Among its many offerings are air fresheners, car mirrors and fashionable cell phone covers. In addition, they also carry car models and model guns, so there is something for everyone. From Dec. 19 to 31, Auto Freak is selling almost all products at 20% off. Some exclusions may apply.

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941-8776
www.mitsuwa.com/english/

Free X-Rays and Chiropractic Examinations

Ishitani Chiropractic

Chiropractor Dr. Mika Ishitani, diagnoses and treats common spinal misalignments caused by lifestyle and injuries, discomfort and degenerative conditions. As a special Christmas gift, her chiropractic practice offers free X-rays and examinations during the month of December. Take this opportunity to fix your physical problems from the core.

Location: 1495 Palisade Ave., Fort Lee, NJ 07024
TEL: 201-302-9993
www.ishitanichiropractic.com

Free English Catalog Present for Chopsticks NY Readers

Gundam Planet

Gundam Planet, which sells Gunpla (Gundam plastic models) and figurines, is offering a free 2013 Gunpla catalog by simply mentioning Chopsticks NY in-store. This is an extremely rare catalog that is currently not distributed in the U.S. This catalog was published in conjunction with NY Comi Con this October and contains a list of Gunpla sold in recent years and current items. If you are a Gunpla fan, this catalog is not to be missed.

Location: 544 10th St., Palisades Park, NJ 07650
www.gundamplanet.com

Hydration Mask Holiday Promotion

Tosh Hair Supreme

Located in Fort Lee, Tosh Hair Supreme offers facials by Japanese trained aestheticians as one of its many services. The Hydration Mask is a rich, creamy mask which provides light hydration to help stimulate cell regeneration. Fortified extracts of ginseng, grapeseed oil with chamomile, lenolin and pollen extract calm and soothe the skin. Vitamins A and E combine with Titanium Dioxide to impart youthfulness to the complexion. As a special promotion, the Hydration Mask one-hour facial service is discounted to $65 (Reg. $100).

Location: 1550 Lemoine Ave., Fort Lee, NJ 07024
TEL: 201-461-3637 / www.toshhair.com

New Year's Foods For Sale

Mitsuwa Marketplace

From Dec. 12, osechi ryori (Japanese New Year foods) and its ingredients will be available at Mitsuwa Marketplace. This includes kamaboko (broiled fish cake), datemaki (sweet rolled omelet), kuromame (black beans), kinton (chestnuts with mashed sweet potatoes), tazukuri (dried sardines). Ingredients for other winter dishes will also be sold: fish items such as Japanese king crabs, snow crab legs, and herring roe directly imported from Japan, as well as wagyu beef for steak, shabu-shabu, and yakiniku.

Location: 595 River Rd., Edgewater, NJ 07020
TEL: 201-941-9113 / www.mitsuwa.com/english
@Mitsuwa_NJ

Cool Sake Brewed in the Cold

Hokkaido Muminmura, Co., Ltd

Hokkaido Muminmura Co., Ltd is a rather unique sake producer as compared to standard sake brewers. It was established by nine farmers in Asahikawa City, Hokkaido as an agricultural corporation. The corporation started growing the sake rice Ginpuu in 2002 and the following year they embarked on brewing junmai style sake in collaboration with Takasago Brewery, an esteemed sake brewery from the area. Just five years after they started producing sake, they received an award in the Junmai Sake Category of the National Sake Competition.

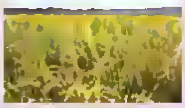
Geographically Asahikawa is located in the center of Hokkaido, the northernmost island in Japan, and at the foot of the Daisetsuzan Mountain National Park. The area is rich in well water undercurrent from the Daisetsuzan Mountains, fertile soil, and has the ideal climate for growing rice. The Ginpuu rice used for their sake is produced in the midst of this beautiful nature. With a great appreciation for their natural blessings, they make efforts to provide quality agricultural produce and ultimately contribute to the creation of a healthy and rich food culture. One of their attempts at achieving this is via the production of sake.

The only sake from Hokkaido Muminmura released in the U.S. is a junmai daiginjo sake, iki [Cool]. Using undercurrent water from the Daisetsuzan Mountains and Ginpuu rice grown in Muminmura milled up to 45% of rice remaining, it is brewed slowly in low temperatures to bring out its maximum flavor and aroma. In the sake's development stage they consulted the James Beard Award winning chef Christopher Lee, and the result is a craft sake that has a smooth texture and a refined aroma, which complements various types of foods. It exhibits an amazing balance of sweetness and acidity with an elegant and clean impression, and it goes particularly well with the sweet flavors of oysters, scallops and shrimp. Raw oyster cocktails, seared diver scallops and seafood carpaccio are the perfect pairing options. As Chef Lee tailored iki [Cool] to go wonderfully with the Western palate, you don't have to be shy about pairing this sake with your meals. It is recommended to be enjoyed chilled in a wine glass.

Hokkaido Muminmura Co., Ltd.
3-18 Nishikegura, Asahikawa, Hokkaido, Japan 078-8383
TEL. +81 166-75-8033 | www.iki-sake.com
www.shop.muminmura.com | order@muminmura.com

3 things you should know about HOKKAIDO MUMINMURA

Growing Optimal Sake Rice for the Taste of iki [Cool]



Hokkaido Muminmura's sake production starts from growing sake rice themselves. In doing so, they value the rice quality rather than its quantity. If fertilizer is used for growing the rice's protein content increases, which is not ideal for creating clean flavored sake. They continue to grow the optimal rice for creating the crisp and clean texture and refreshing aftertaste of iki [Cool].

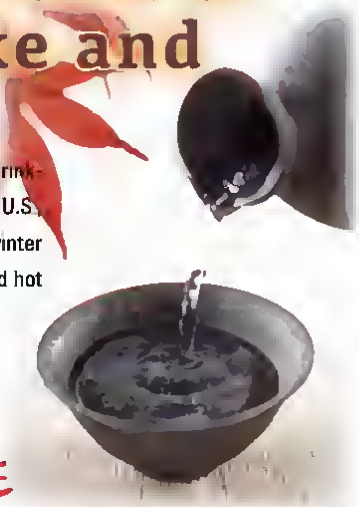
Good Water, Great Rice and Quality Sake Share the Same Origin

Hokkaido Muminmura's home, Asahikawa, is located in the basin surrounded by the Daisetsuzan Mountains and four rivers cut through it. The area is rich in high quality undercurrent water gushing out from the sediment, helping to produce good rice and sake.

Muminmura's Collaborator, Takasago Brewery

Hokkaido Muminmura collaborates with the long-standing local sake producer Takasago Brewery. Blessed with the great nature of Asahikawa and keeping their motto of "No end for sake brewing perfection" in mind, the brewery has produced sake since 1896. By managing the whole production process and via quality control, they stick to small scale production and brew high quality sake full of local characteristics.

Stepping into the World of Hot Sake, Namazake and Hot Shochu



During the holiday season when our festive mood grows, people celebrate by drinking alcohol. Sake and shochu are becoming more and more popular here in the U.S., but certain ways of drinking are still mysterious to many non-Japanese. This winter Chopsticks NY suggests that you step into the world of hot sake, namazake and hot shochu, all of which are widely enjoyed in Japan.

PROFOUND AND WONDERFUL HOT SAKE

Although the Japanese enjoy hot sake tremendously, many Americans tend to stay away from drinking sake hot due to the misconception that hot sake is a lower quality sake. That is absolute nonsense, but it's also true that it's not easy to get the right flavor when warming up sake. Chopsticks NY consulted sake sommelier/consultant Keita Akaboshi to demystify hot sake, which has been enjoyed in Japan for centuries.

Please tell us what "hot sake" really is? And how does its flavor change in different temperatures?

The range of temperature is wide for hot sake. In Japan, it's enjoyed from 30-55 degrees Celsius (86-131 °F), and there are names applied to each hot sake at certain ranges of temperature. Hinatakan (30 °C [86 °F]), hitohadakan (35 °C [95 °F]), nurukan (40 °C [104 °F]), jokan (45 °C [113 °F]), atsukan (50 °C [122 °F]), and tobikirikan (55 °C [131 °F]). However, I do not recommend heating more than 55 degrees Celsius.

Generally, sakes made in the daiginjo and ginjo styles are not considered to be good candidates for hot sake because when warmed up they lose their beautiful aroma. On the other hand, junmai and honjozo sakes tend to be fuller when warmed up so they are usually good for hot sake, but it is very hard to say which type of sakes are good and which are not. Since each sake has its own unique taste profile, they don't really fit into clear-cut categories. For example, honjozo sakes from Niigata Prefecture and ones from Saga Prefecture might not show similar characteristics when heated up to the same temperature.

Name and Range of Hot Sake Temperature

30 °C (86 °F)	Hinatakan (sunny side warm)
35 °C (95 °F)	Hitohadakan (body temperature warm)
40 °C (104 °F)	Nurukan (lukewarm)
45 °C (113 °F)	Jokan (slightly hot)
50 °C (122 °F)	Atsukan (hot)
55 °C (131 °F)	Tobikirikan (extra hot)

It's often said that kimoto and yamahai style sakes are great for drinking when warm. Why?

Those types of sakes have a distinct sourness and tend to be solid in flavor rather than clean, so in my opinion they are wonderful when enjoyed warm. Even if they've been heated up to a pretty high temperature, sakes with mature flavor, strong acidity and heaviness still maintain their characteristics instead of becoming dull in flavor and overpowered by the alcoholic smell.

So what types of sake are good for hot sake and how do you know?

It's difficult to define, but I can say what types are NOT meant to be warmed up. This would be namazake (unpasteurized sake), whose freshness is its lifeline causing it to lose the whole point of the sake once its warmed up. Similarly, aromatic and delicate types of junmai daiginjo are not good for hot sake because their aromas and subtle taste balances are vaporized. But there are some daiginjo that show an amazing flavor at hinatakan. Generally speaking, you can't go wrong by choosing a full-bodied, powerful type of sake from the honjozo, junmai and ginjo categories.

How about food pairing with hot sake?

Again, different flavors obtained by different temperature ranges come into play. When sake is warmed up more than nurukan, its umami and acidity are enhanced and spread in the mouth. Therefore, it can go with a wide variety of dishes from delicately seasoned to rich ones, such as Chinese cuisine, meat dishes and nabe hot pot. If it's heated up to nurukan, relatively refreshing tastes such as grilled fish and dishes with sweet and savory sauce are better for pairing.

There are also ways of matching and mismatching the temperatures of food and hot sake. An example for the matching case is deep-fried, breaded oyster with nurukan. When you bite into the dish, hot juice from the oyster and the taste of fried breadcrumbs spread throughout your mouth. Drinking nurukan sake with this is a heavenly experience.

A great example of mismatching temperatures is nabe hot pot and sake. Suppose you are eating chicken nabe with ponzu dipping sauce (sauce made with soy sauce, citrus juice and dashi broth). Start with honjozo sake at nurukan or jokan because the chicken nabe's refreshing umami with a touch of citrus flavor goes perfectly with these types of sake. You can use the matching temperature theory at this time, but as your hot pot meal finishes your palate turns heavy and you should utilize the food and drink's temperature gap. I suggest chilled, dry ginjo style sake to refresh your palate. There are many other alcoholic drinks that can be enjoyed in this way other than sake.

Would you tell me ways of enjoying hot sake in restaurants and at home?

Because food and hot sake pairing is intriguing, I would suggest trying a restaurant with a sake sommelier. This expert will help you to choose an appropriate sake at the right temperature for a particular dish they serve.

You can make hot sake at home as well. Put water in a pot, place a sake-filled tokkuri (ceramic sake bottle) in it and then warm that up at low heat. You should keep watching the temperature with a thermometer while doing this, and be careful not to boil the water. Don't raise the temperature quickly because it might harm the delicate aroma. By gradually raising the temperature, the hot sake becomes smoother and rounder. This is actually the luxury of "homemade hot sake," because in restaurants they usually put tokkuri into already hot water to make hot sake. The other, advanced way of making hot sake is to use a tin tokkuri. Tin is a material that has great heat conduction and it makes the sake's flavor milder.

Keita Akaboshi
Sake sommelier. As a sake consultant for Kuramoto USA, he created numerous restaurant sake lists. His latest project is Sugo Chiraku.

Sugo Chiraku
430 3rd Ave., New York, NY 10016. TEL: 212-686-4500

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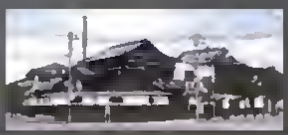
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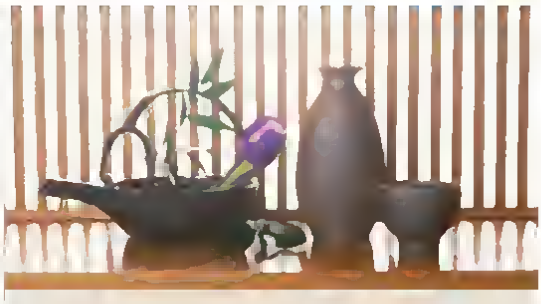

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www.sake-guide.com

THE ALLURE OF NAMAZAKE

You may have noticed that during certain times of the year Japanese restaurants and sake bars become frenzied with seasonally limited sake. Such seasonal sake is often namazake or nama, commonly knows as "fresh sake". But is it really fresh and seasonal? Yes and no. To demystify what exactly namazake is and why it is so special, Chopsticks NY consults Toshi Koizumi, sake sommelier to give us an explanation.

How do you define namazake?

Namazake refers to unpasteurized sake that is straight out of the barrel. Typically sake goes through pasteurization twice: once before storing and once after bottling. The namazake skips that process. There are ones that have only been pasteurized once and those are called *namacho* or *namazume*, depending on which pasteurization process was skipped. But those are rarely available in the US.

What does it taste like? How is it different from other sake?

The aroma of a namazake is typically much stronger and lively. That's the biggest difference. It is lush, and has volume. I find most have a nutty flavor like almond, walnut and cashew nuts. It is full-bodied and has depth.

Namazake Related Jargon

Honnama, Namanama: Namazake that skips pasteurization steps the one before storing and the one after bottled.

Namacho: Namazake that skips the first pasteurization step before storing. It went through the second pasteurization step right before bottling.

Namazume: Namazake that skips the second pasteurization step right before bottling. It went through the step before storing.

Hatsushibori, Shiboritate: The sake just completed its brewing process, and usually stored and bottled without pasteurization to keep its fresh flavor and aroma. Enjoyed in winter and early spring.

Hyaurushi: Namazake shipped in autumn. This type of sake is brewed in cold winter and completes its brewing process in spring, and then is stored in cold warehouse during summer until the climate turns cold again. The fresh namazake flavor still remains, but it is rounded up while aged in summer.

What is the best way to drink it?

First of all, the aroma is what is special about this sake. You want to drink it as soon as you open it. When you first open the bottle, it's like you are drinking it straight from the tank at the brewery. It is that fresh. But it doesn't last long. I would also recommend using a wine glass rather than an o-choko (sake cup) to let the aroma float up. The thing about namazake is, it can only be enjoyed cold. As soon as the temperature rises, it starts to get dull. Never heat it up. That will just kill the sake.

I heard namazake is seasonal. When is the season for namazake?

Sake is typically made from winter to spring. There are several types of namazake. *Hatsushibori* for example, is what is shipped as soon as it is made. It's completely unpasteurized. Its season is around winter to spring. *Hiyaoroshi* is pasteurized once when it is made in the spring and then is laid to mature and stabilize until autumn. Then it is shipped without another pasteurization, so the fall is generally the season.

How can we store namazake at home?

First and foremost, namazake has to be always refrigerated. Because it has not been pasteurized, the yeast or kobo, is still alive. It is a much more delicate sake for this reason too. You can even say that it is unstable and spoils easily. This is why it was not available in the U.S. or anywhere outside of Japan until recently. Many breweries did not want to ship it either because they were unsure of the condition the sake would be kept in during the process. In fact, many still refuse to ship their namazake. Today, we have a lot better shipping technologies that allow it to be shipped refrigerated, but we could not drink this here ten years ago.

What would you pair with namazake?

For me, it's cheese. The creamy kind, like the double or triple cream, with a strong aroma, I think is fantastic. The stronger the better to stand up to the aroma of the namazake, which is quite strong, so like aged goat cheese, or a goat and cow blend. I think, is a terrific match. In terms of cuisine, I think the strong flavors of Sukiyaki would be prefect.

Toshiyaki Koizumi
Sake sommelier, wine sommelier and co-owner of WASAN

WASAN
108 E. 4th St., New York, NY 10003
TEL. 212 777 1976
www.wasan-ny.com

Toshi's Favorite Namazake

Nuratotan Junmai Nama Genshu
(Honke Matsuura Shuzoujou, Tokushima Prefecture)

Nanbu Bijin Nama
(Nanbu Bijin Brewery, Iwate Prefecture)

Tokugen Hatsushibori
(Kamigokoro Brewery, Okayama Prefecture)

Namazake Flight in WASAN

During the month of December, WASAN will serve "Namazake Flight". Three namazake handpicked by Toshi will be offered to compare the different flavors and aromas. Wakatake Aki no Ki-Ippon Hiyaoroshi, Umakasumi Hiyaoroshi, and Otokoyama Hiyaoroshi.

Taking Comfort in Hot Shochu

Hot shochu or drinking shochu hot has always been the way people in Japan, especially people in the Southern regions unwind at the end of the day, all year round. Stephen Lyman, founder and editor of Kampai.us who recently visited 26 distilleries and interned at one, shared with us a few things he brought back from his trip on how to best enjoy hot shochu.

What's the beauty of hot shochu or drinking shochu hot?

As an American, drinking something distilled hot was a strange thing for me at first, and it took some time to get used to, but the interesting thing with shochu is that heat actually opens up the aromas. Fundamentally, shochu is a distilled spirit in which you can still taste the essence of the natural ingredients, as opposed to being masked through distillation or aging like other spirits. With shochu you will get rice, you will get barley, you will get sweet potato, and when you serve it hot, it just magnifies that whether it's heated straight up or mixed with hot water.

What are some ways to drink shochu hot?

Oyuwari is the most popular way, made with shochu served over hot water. Shochu is poured after the hot water because the hot water will kill the aroma of the shochu if it goes on top. Something I learned in Kumamoto Prefecture when I visited there is that they would heat the shochu, but they would pour it over ice, so the heat changes the chemistry of the shochu, and changes the flavors and aroma, but then would serve it cold. You can also heat it directly in a *jyoka* (shochu server) and make an *atsukan* (hot drink) like sake. What the locals like to do is make a *maewari*, which is a mixture of water and shochu 50/50 and keep it in a jyoka for a day to blend. They would drink that as is, or heat that up.

Are there any types of shochu you would not drink hot?

I am only talking about honkaku shochu here, the single distilled type, not the multiple distilled type that does not retain the flavor or aroma of the ingredients. Since there are no aromas to be released, you do not have to bother with making hot shochu with this type of shochu. Traditionally distilled sweet potato, rice, barley, and buckwheat honkaku shochus are particularly good when served warm.

Stephen Lyman
Founder and editor of kampai.us website specializing in shochu and izakaya culture. He was a finalist in the 1st Annual Shochu & Awamori Tasting Contest with a perfect preliminary round score. Currently he hosts Shochu Tuesdays at SakaMai on the Lower East Side. In daytime he's an Associate Professor at Cornell Medical College.
www.kampai.us
stephen@kampai.us

Shochu Tuesdays by Stephen Lyman
During Happy Hour from 7-9 pm at SakaMai on Tuesdays, Stephen offers 3 shochus and talks about the story behind each shochu while serving. The featured shochus change every week.

SakaMai
157 Ludlow St. (bet. Rivington & Stanton Sts.), New York, NY 10002
www.sakamai.com

How to Make "Oyuwari" Shochu

Mixing hot water and shochu might sound so easy, but there are some important elements to pull out the exquisite flavor and aroma of the shochu.

1 Pour hot water in a cup. 70-80°C (158-176°F) is the desired temperature of the hot water. Never ever use boiling water.

2 Gently pour shochu into the hot water. Do not stir. If you change the order of pouring hot water and shochu, you'll ruin it.

3 Wait a bit while natural convection takes place.

Photo courtesy of **Sake Bar Shigure** (277 Church St., NYC / TEL. 212-965-0200 / www.sakebar-shigure.com)

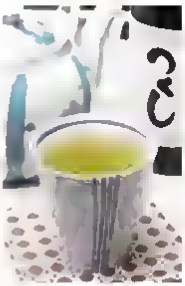
(Mixing Ratio)
Mixing ratio of shochu and hot water ranges 4 to 6, 5 to 5 and 6 to 4, depending on your preferred flavor, aroma and alcohol content. The standard alcoholic content of shochu is about 25% ABV (50-proof), so suppose you mix the 25% ABV shochu in 5 to 5 ratio, it becomes 12.5% ABV which is a little lower than sake. If the ratio is 6 (shochu) to 4 (hot water), it will be 15% ABV, almost the same as sake.

(Alcohol Content of Oyuwari Shochu)
In the case using 25% ABV shochu
4 (shochu) to 6 (hot water) → 10% ABV
5 (shochu) to 5 (hot water) → 12.5% ABV
6 (shochu) to 4 (hot water) → 15% ABV

KAWAII in New York

By Julie Szabo

With cold, stormy winter comes a craving for soul-warming drinks! Talented mixologist Aya, owner of Shochu & Tapas Aya (247 East 50th Street), was inspired to create two holiday cocktails with gourmet ingredients, exclusively for Chopsticks NY. These elegant "hot toddies" – call them haute toddies – prove how carefully selected, gourmet ingredients enhance any recipe.



Tempest in e Teecep

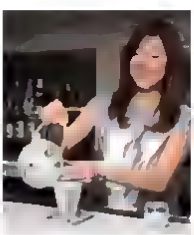
When the weather outside is frightful, try this delightful twist on the traditional shochu cocktail. Aya incorporates hot tea instead of hot water, enhancing this drink with the robust, nutty flavor and health benefits of brown rice tea (genmai cha).

In a 6-ounce ceramic teacup, pour ¾ cup hot, freshly-brewed genmai cha. Top the cup with cold Tsukushi Shiro shochu. Do not stir! Instead, sit back and enjoy watching the chemical reaction that occurs in your cup, as the warm tea circulates to create tasty turbulence, combining with the shochu to emit an earthy, yet elegant, aroma.

Imo-Chocoholic

Hot cocoa is a favorite wintertime beverage all over the world, for young and old alike. Aya's spirited, grownup take on this traditional treat turns it into a very stylish cocktail. Warning: Do not drink this "haute cocoa" on an empty stomach – it's addictively delicious, for mature drinkers only!

Warm a bottle of Dorda Double Chocolate Liqueur. In a highball glass, pour ¾ cup of warm chocolate liqueur, then top the glass with imo (sweet potato) shochu. Aya recommends the aromatic, dry Shima Senryo brand. Add one teaspoon of Busnel calvados (apple brandy). Kanpai!



Shochu & Tapas Aya
247 E. 50th St., (bet. 2nd & 3rd Aves.),
New York, NY 10022
TEL: 212-715-0770

Julie Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Asmah Jones

Brewing Shochu to Bring a Smile

TSUKUSHI KURO (25oz / 77°F)

Brewed using black koji and atmospheric distillation, it has the distinct sweetness of wheat and a complex depth of flavor. A 5 year old raw sake is added to give it a milder mouth feel. It paired well with rich meals, and the best ratio for oyuwari is 5 parts shochu to 5 parts how water.

ARK JAKUUNBAKU (25oz / 77°F)

Named after Buddhism terminology signifying "King of Great Wisdom" and labeled Sanskrit character "ark", this unfiltered barley shochu has layers of flavors with a distinct aroma. When mixed with hot water, the sweet, toasty aroma comes alive, embracing its flavor gently. Enjoy it with a hot pot dish during the cold months.

www.nishiyoshida.jp
Nishiyoshida Syuzou Co., Ltd. Distributed by New York Mutual Trading, Inc.

Exploring its Origin, Embraced by Soil

Kura no Shiken is the highest quality honkaku shochu made with premium sweet potatoes grown by Shin Higashibaba, the Emperor's Trophy*-winning farmer. Literally meaning "Distillery Master's Spirit", the shochu is the pinnacle that bears our master brewer's spirits and passion. Made by aging undiluted shochu in earthenware casks for 3 years, it matures to smooth and complex flavors.

*Shin Higashibaba won the Emperor's Trophy at the Festival of Food, Agriculture, Forestry and Fisheries 2001 for his Kogane Sengan variety sweet potato.

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

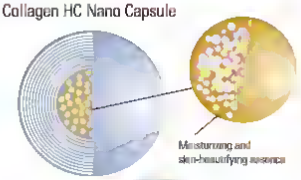
Aqua-Collagen-Gel Super Moisture EX is the fifth generation of the brand's all-in-one skincare product, Aqua Collagen-Gel series. This is the ultimate cream-like-gel that delivers rich moisturizing effects and powerful skin-beautifying effects to the skin while enhancing the skin's natural healing ability by adopting Dr.Ci Labo's unique technology

Aqua-Collagen-Gel Super Moisture

Aqua-Collagen-Gel Super Moisture EX

The previous gel was translucent, but EX is milky white with a cream-like appearance. When applied, the gel's penetration is like the sensation of butter melting in your hands.

Collagen HC Nano Capsule



Moisturizing and skin-beautifying essence

Dr.Ci Labo developed the Collagen HC Nano Capsule which captures 120 kinds of moisturizing and skin-beautifying components, enabling the product to effectively permeate into the skin

Dr.Ci Labo USA sells not only Aqua-Collagen-Gel but face wash, moisturizers and special skin care products as well mainly on its website. If you become an online member, you can receive membership privileges.

Vol. 37 - MONO of the month

Aqua-Collagen-Gel Super Moisture EX

From toner to emulsion to beauty essence when it comes to skincare there are numerous products with various uses. Today, the revolutionary all-in-one skincare products that play all these roles are getting more and more popular. Dr.Ci Labo's Aqua-Collagen-Gel series is a pioneer in the all-in-one product market, which overturned traditional skincare at the time of its release 15 years ago. The most advanced version among the series is Aqua-Collagen Gel Super Moisture EX, which was launched in the U.S. this summer.

Back in the mid 90s, the original Aqua-Collagen-Gel was developed by Dr.Ci Labo's Chairman Dr. Yoshinori Shirono, and two other staff members who continue to see patients at Shirono's dermatological clinic. The majority of the patients who visit the clinic have seen improvement in their skin, but some of them see the same problems return. The development team wanted to do something to remedy this, and reached the conclusion that the ideal skincare products wouldn't burden the skin nor provide it with anything it didn't need. From here, Dr.Ci Labo's philosophy of "no fragrance, no artificial coloring, no mineral oils" was born.

They analyzed that water loss was the main cause of skin trouble, and determined that gel was the ingredient that would most retain moisture. Most cream type skincare products contain components like activators and emulsifiers, which aren't necessarily good for the skin. For this reason, gel is optimal as it does not use these kinds of components. Moreover, they wanted to attempt to be able to do everything all at once without going through multiple steps of toner, cream and beauty essence. Being able to complete everything in one step not only saves effort and time, but also has the additional bonus of reducing skin chafing.

The development team went through continuous trials and errors for almost a year before the 1998 release of the 1st generation of Aqua-Collagen-Gel. The prototypes were good for the skin, but they had a brownish color, a smell like pickled eggplant and a gooey and sticky texture. Those who tried the product responded by saying, "I would never put something like this on my face." In order to make adjustments to the color, odor and texture, they looked for materials that had the same effect but with no unwanted elements. By using those materials, they modified the formula one after another.

Aqua-Collagen-Gel Super Moisture EX is the fifth generation, and it not only imparts its moisture retention strength to the skin but it excels in ability to penetrate into the skin. It is characterized by the use of an original capsule called Collagen HC Nano Capsule, which has 10 layers in only 200 nanometers, penetrating each layer of the skin effectively. It also contains 120 kinds of beauty support ingredients (skin conditioning ingredients), which enhance your skin's natural beauty.

Even today, Chairman Shirono continues to examine patients at his clinic so that his products can reflect the most recent information regarding women's skin problems caused by their lifestyle and environmental changes. In addition with Dr.Ci Labo's corporate mission of "Helping All People Troubled by Skin Problems," the company proactively carries out social contribution activities.

Dr.Ci Labo USA
www.cilabousa.com

GIFTS 2013 The Japanese Way

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The lucky winners will be notified by each gift provider before December 25th.

Babushka Dolls (1 person) — $69 Value

Babushka doll sculptures 16 cm in height and 8 cm in diameter are a modernized twist on the traditional Russian matreshka dolls. The colorful wood sculptures come in sets of five. You can choose from either a red or blue color gradation scale.

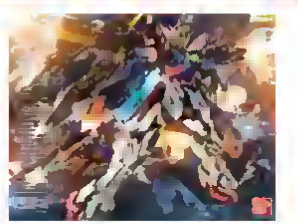
BoConcept
www.boconcept.com | 646-336-8188

Aqua-Callagen-Gel Enrich-Lift-EX (2 people) — $114 Value

By using this alone, one can finish the step of anti-aging lotion, anti-aging emulsion, lifting serum, brightening and makeup base all at once. Start your skin lifting skincare regimen if you notice the skin looks withered and is less elastic or the skin appears loose on the cheeks and around the eyes.

Dr. Ci Labo
www.cilabousa.com | 855-777-5226

Wing Gundam Proto Zero (4 people) — $60 Value



The fan-favorite TV version of Wing Gundam Zero is getting the MG makeover and it will be a thing of beauty. Featuring full transformation between MS Mode and Bird mode as well as the signature Buster Rifle and Buster Shield, this kit will ensure that there won't be a thing that Wing Fans will miss.

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Smartville Candleholders (1 person) — $64 Value

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Artisanal Gourmet Gift Set (5 people) — $51 Value

This gourmet gift set features three of NY's finest artisans. *Dark Chocolate Espresso Beans* from Li-Lac Chocolates. Manhattan's oldest chocolate maker; all natural *Parfait Granola* from Mason Grey handmade in Brooklyn and *Sea Salt Caramels* from Liddabit Sweets a Martha Stewart favorite.

Bodega Bazaar
www.bodegabazaar.com

Aqua-Collagen-Gel BI·HA·KU (2 people) — $110 Value

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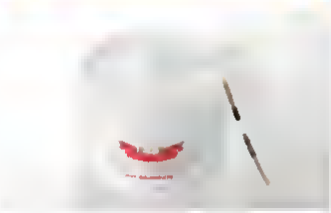
Aqua-Collagen-Gel Super Maisture EX (3 people) — $107 Value



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Dr. Ci·Labo
www.cilabousa.com | 855-777-5226

Aqua-Callagen-Gel Super Sensitive (2 people) — $107 Value

A mild moisturizing gel for sensitive skin helps protect the barrier function of delicate skin while ensuring that it is extremely moist and supple yet firm. Its mild combination of ingredients provides long-lasting moisture retention and protection for cells, keeping your skin smooth and moist.

Dr. Ci·Labo
www.cilabousa.com | 855-777-5226

Gift Certificate (2 people) — $120 Value

The certificate can be used for any item sold in Facial Index excluding promotion items. They carry a collection of handcrafted eyewear directly from Sabae City, Japan, a mecca of eyewear frames. Every piece used to make the glasses is done artistically with utmost care by craftspeople.

FACIAL INDEX
646-613-1055

Gift Certificate (5 people) — $50 Value

The certificate can be used on any item sold in Kaori's Closet excluding sale items. Nestled in SOHO since 2008, the Japanese-owned lingerie shop offers a large selection of bras and hard-to-find labels from all over the world. Provides custom fitting. Valid through July 31, 2014

Kaori's closet
www.kaoriscloset.com | 212-387-7788

Lunch Bag and Smartphone Ornament Set (1 person) — $61 Value

The set includes a lunch bag and an ornament with earphone jack plug. The lunch bag has a nylon exterior with a lovely design and pattern, making it a perfect go-to bag for any occasion. The trinket style ornament is decorated with a beautiful design made out of chinmen crepe fabric.

KITEYA SOHO
www.kiteya.com | 212-219-7505

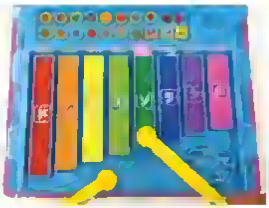
McNulty's Specialty Tea Set (1 person) — $51 Value

Packaged in cute tin cans, McNulty's delicious original blend teas are perfect gift items. This set features Peach Green (Senche tea with a sweet peach extract), Jasmine Extra Fancy (Fine Chinese green tea steamed with jasmine blossoms) and SEN National Tea (Rooibos with tropical fruit herbal tea).

McNulty's TEA & COFFEE CO., INC.
www.mcnultys.com | 212-242-5351

MIKI HOUSE Sound Book Collection- Xylophone

$69 Value



Sing aloud and play xylophone! MIKI HOUSE Sound Book Collection is a great holiday gift for kids and families. Also check other books of piano, drums and more.

MIKI HOUSE
www.mikihouse-usa.com

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$50 Value

Skilled staff will properly assess the condition of every customer's skin and offer advice and counseling to provide the best treatment. You can relax and rest easy that you'll get customized service for your skin. The certificate cannot be used with other promotions.

Nihon Day Spa
212-575-7692

Serve in Style –3 Piece High Heel Party Essentials

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THE KITANO NEW YORK
www.kitano.com | 212-885-7130

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Tosh Hair Supreme
www.toshhair.com | 201-461-3537

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$61 Value

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waza-japan.com | 646-568-0224

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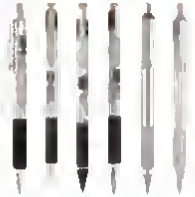

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Bonus Gift from Chopsticks NY

Canon EOS Rebel T5i Digital SLR Camera (with EF-S 18-55mm LIS STM Lens)

In addition to having a chance to win your favorite gift item, all entrants are also eligible to win this camera from Chopsticks NY. One lucky winner will be informed before December 25th.

The Canon EOS Rebel T5i DSLR Camera is an APS-C format digital SLR camera with an 18MP CMOS sensor and the DIGIC 5 Image processor. With 14-bit Analog/Digital conversion, an ISO range from 100-12800 and Multi Shot Noise Reduction, the Rebel T5i offers sharp details, accurate colors and low-noise imaging in both bright and low-light shooting situations. The 18-55mm f/3.5-5.6 lens provides an effective range of wide-angle to standard focal length.

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ADVERTISEMENT

The Importance of Daily Skincare

A Simple Yet Thorough Skincare Regimen Proposed by Dr.Ci:Labo

Regular skincare is the key to preserving young, healthy skin. But with our busy lives, there is a tendency to neglect skincare when there are several steps involved. Thanks to an all-in-one-gel developed by Japanese medical skin care brand, Dr.Ci:Labo, there is now a way to carry out simple skincare on a daily basis. This gel is equipped with various functions such as toner, emulsion, cream and beauty essence, allowing for a 2-step, complete skincare. washing face and applying Dr.Ci:Labo gel

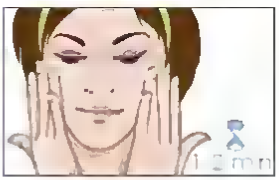
Step 1 Remove Makeup and Wash Your Face

The first step of skincare is to remove dirt and wash. If unclean elements are still left on your skin, the skincare products will not penetrate. Also, if dirt remains your skin's turnover is shaken up and there is thickening of the keratin. When this happens, no matter how good the skincare products you use are, you will not experience their effects.

Tips for Proper Cleansing and Face Washing

Use the Right Amount of Cleansing Agent
You should strive for an amount of cleaning agent that is equal to the size of one cherry. If you use too little, it can cause chafing.

Don't Scrub Too Hard or Use Too Much Strength
For both cleansing and face washing, you should absolutely not scrub too hard. Especially in the case of cleansing, it can lead to scratches from glitter or pigmentation via chafing, so make sure not to carry out these actions too strongly.



A Quick and Thorough Wash
Cleansing should be carried out with the balls of your fingers from the inside to the outside and the bottom to the top. Without using strength, apply them as if you were giving a circular massage for no more than one to two minutes.

Create Good Foam with Your Face Wash
Foam is very important as it serves as a cushion that prevents excessive friction. Wash by covering your whole face with a plentiful fistful of foam.

Rinse More Than 20 Times
Because incomplete rinsing causes skin problems, please rinse well more than 20 times. Be diligent about rinsing near your chin and cheekbones as well as your hairline as these are tricky areas. The most suitable water temperature is about 90 degrees Fahrenheit.

Step 2 Apply Dr.Ci:Labo's Aqua Collagen Gel

This gel is equipped with the six functions of toner, emulsion, cream and beauty essence, makeup base and facial pack. It originated from R&D carried out by specialists at a dermatological clinic examining women's skin problems. They thereby sought to create a "skincare product that doesn't contain any unnecessary components to the skin," based on the idea that the most important thing was providing the skin with moisture and retaining it. As a result of their research with ingredients that excel in maintaining moisture, they discovered this viscous, natural gel that can be extracted from aloe and seaweed. After further trial and error, the first generation Aqua Collagen Gel was completed in 1988, and this summer the sixth generation Aqua-Collagen Gel Super Moisture EX was released.

Aqua-Collagen-Gel Super Moisture EX

Aqua-Collagen-Gel Super Moisture EX keeps the gel's fresh penetration ability while increasing its emolliating effect by combining oil-soluble components, like squalene, in perfect balance. It employs a collagen HC capsule independently developed by Dr.Ci:Labo that makes it possible to rapidly send components that support 120 types of beautiful skin to the hyperkeratotic horny layer. It is optimal to use it as a liquid foundation before applying makeup. If you apply it generously at night and use it as a pack, it has a moisturizing effect. It can be used for all ages, sexes and skin types.

From Black Friday to Cyber Monday Dr.Ci:Labo will offer an exclusive sale for their online members. To become a member, go to www.cilabousa.com/account

Dr.Ci:Labo

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Rejuvenating Facial Massage by Hand

Beauty Interview: Noriko Hattori of Tosh Hair Supreme

What are your signature services at Tosh Hair Supreme?

I offer facial massages that primarily remove stress, give relaxation, and ultimately help improve skin's appearance. My massage by hand follows along the lymph vessels, which drains toxins and promotes lymphatic circulation. The movement of my massage is like lifting up sagging skin, and since I have experience with shiatsu massage, I can also stimulate shiatsu pressure points for better results.

Please share your motto as a facial massage therapist.

I get pleasure when my clients feel happy and satisfied from my services. So, I try to listen to their problems wholeheartedly, diagnose their skin condition correctly, and answer their questions precisely.

What is your personal health and beauty regimen?

I think it's a kind of addiction, but every morning I exercise at the gym and afterwards I do a self-facial massage while taking a shower or steam sauna. Every night, I try different masks that I find in books and magazines and heard from other pros.

Please give us some skincare advice.

Cleansing your face is very important, but rubbing your face with cotton or towels might remove the necessary oil components from your skin. So, don't do that. Also, you don't really need cleansing products in the morning since you don't wear any make up while sleeping. Just washing your face with tepid water is good enough. In this cold, dry season, I recommend to apply milky lotion or oil as a mask before your morning skincare regimen.

With experience in Japan as an aesthetician, Ms. Hattori's facial massages are meticulous and executed with great care. Until the end of December, Tosh Hair Supreme offers a Hydration Mask for $85 (Regularly $100).

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Beauty Guide

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152 W 54th St (bet. Amsterdam & Columbus Ave.) 212-832-1531

Upper East — Giovanni-Sacchi — $50-
1364 Lexington Ave (bet. 90th & 91st St.) 212-360-5557

Upper East — Michi* — $50-
201 E 60th St (bet 2nd & 3rd Ave.) 212 752 5225

Upper East — Tokuyama Salon* — $50-

With experience in the magazine's fresh on shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.
230 E 83rd St (bet. 2nd & 3rd Ave.) 646-666-8565 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon* — $60-
171 E 82nd St. (bet. Lexington & 3rd Ave.) 212-722-5626

Midtown West — Mingle Salon New York — $60-
10 W 55th St. 2 Fl (bet. 5th & 6th Ave.) 212-459-3320

Midtown West — Mitzu Hair & Make-up — $135-

Mitzu Hair offers smart and elegant styling cuts, styling, make up, color, highlights and straight perm. The owner Mitzu provides his clients a relaxing and soothing environment while ensuring brilliant, and glamorous styling with 35 years of experience.
57 W. 57th St. #1204 (at 5th Ave.) 212-757-5360 www.mitzuhair.com

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Midtown East — Hair Mates Midtown* — $60-
111 E. 40th St (bet. Lexington & Park Ave.) 212-986-2690

Midtown East — Hinzuki Hair — $35-
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Midtown East — HEARTS New York Salon* — $70-
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Midtown East — Hisako Salon* — $60-
233 E. 50th St (bet. 2nd & 3rd Ave.) 212-758-7510

Midtown East — Momotaro* — $70-
22 E 49th St. 2 FL (bet. Madison & 5th Ave.) 212 753-2302

Midtown East — Salon Kinya — $65-
8 E 41st St. 2 Fl (bet 5th & Madison Ave.) 212-575-117

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1059 2nd Ave (bet. 55th & 56th St.) 212 355-7399

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Chelsea — Kea Shigamatsu — $60-
256 W. 15th St (bet 7th & 8th Ave.) 646-234-1134

Chelsea — KIWA Salon* — $55-
234 W. 27th St. (bet. 7th & 8th Ave.) 212-620-3646

Chelsea — Tomoko Shima Hair Salon* — $65-
235 W. 14th St (bet. 7th & 8th Ave.) 646-436-0277

Gramercy — Hair Mates Union Square — $55-
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East Village — Dinla* — $50-
149 Ave. A (bet. 9th & 10th St.) 212-777-5252

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527 E 9th St (bet. Ave B & C) 212-777-2128 — $65-

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SPA

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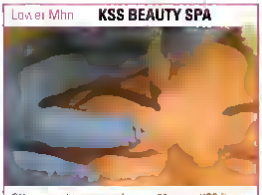
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Health Guide

Recommended treatment prices are indicated. Minimum price is indicated under chiropractic

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Upper West — Your True Self — 501 Seminary Row (at Amsterdam Ave.) 212-873-4251 — $75 /60min

Midtown West — Endo Sentai Shiatsu

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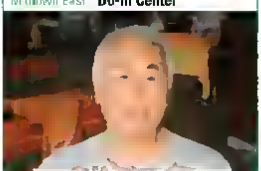
241 W. 30th St. 2 Fl. (Buzz 102 (7th & 8th Ave.)) 573-861 2399 — $80 /60min

Midtown West — Osaka Health Spa 46 — 37 W. 46th St. 3 Fl. (bet. 5th & 6th Ave.) 212-575-1303 — $120 /60min

Midtown West — Salon de Tokyo* — 200 W. 57th St. #1308 (at 7th Ave.) 212-757-2157 — $70 /60min

Midtown East — Do-in Center

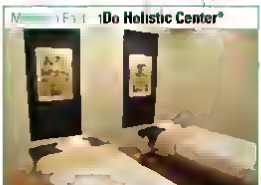


Are you sick and tired of feeling pain in your lower back, neck, shoulders or feet? Sometimes even x-rays will not show the cause of pain. For 18 years, Non Suzuki, master of Do-in Seitai, has been using unique Seitai methods to eliminate pain and aches. He will determine the root of your pain and activate your own self-healing power to fix it without drugs, pills, shots or surgery! See testimonials on his website!

141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) 212-437-3114 www.doinseitai.com — Seitai

Midtown East — ease NY LLC — 16 E. 41st St. #2 (bet. Madison & 5th Ave.) 212-661-5151 — $85 /50min

Midtown East — Do Holistic Center*



Japanese massage spa Do Holistic Center specializes in shiatsu, acupuncture and herbal medicine to make your dreams of a healthy life come true. New clients can get the Over 50% Off Massage Package which includes 30 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu, Deep tissue and Swedish massage) for $68 (reg. $140). Acupuncture is $35 for all clients.

22 E. 49th St. (Madison & 5th Ave.) 212-688-5300 www.doicenter.com — $50-

Midtown East — Herbal Fairy Wellness Spa — 333 E. 43th St. Lobby O (bet. 1st & 2nd Ave.) 212-983-3838 — $80 /60min

Midtown East — Keakodo Inc. — 211 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-860-0088 — $80 /60min

Chelsea — Cowlicks Japan* — 137 W. 19th St. (bet. 6th & 7th Ave.) 212-367 2123 — $40 /30min

East Village — Keisy — 228 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) 212-253-6171 — $45 /60min

Lower Mhn — Health Trust CO — 23 Fell St. 2 Fl. (bet. Mott & Doyers St.) 212-608-2212 — $40 /60min

Lower Mhn — Whole Health Wellness Center & Med Spa — 34 Howard St., 2 Fl. (bet. Elmway & Crosby St.) 212-625-8998 — $55 /60min

New Jersey — Endo Sentai Shiatsu NJ — 23 Kingsland St. 2 Fl. Nutley NJ 07110 973-851-2533 — $30 /60min

ACUPUNCTURE

Midtown West — Nihon Medical Group — 15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) 212-575-0510 — $60 & up

Midtown West — Vital Balance Healing Center — 241 W. 37th St. #405 (bet. 7th & 8th Ave.) 212-470-3256 — $95 /60min

Midtown West — Yamaguchi Acupuncture*

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161 W. 54th St. #21 (bet. 6th & 7th Ave.) 212.246-7566 www.yamaguchiacupuncture.com — Acupuncture

Midtown East — Acumed Center* — 150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) 212-895-8077 — $30 /60min

Midtown East — Amy Neturu Center — 137 E. 47th St. 1 Fl. (3rd & Lexington Ave.) 212-317 2720 — $80 /visit

Chelsea — Love & Compassion — 48 W. 21st St. 7 Fl. (bet. 5th & 6th Ave.) 212-242-8701 — $140 /120min

Chelsea — SuHu Neturel Health — 1 Union Sq. W. #715 (at E 14th St.) 212-691-8281 — $80 /visit

Soho — Mushin Acupuncture* — 50 Greene St. 2fl (bet. Broome & Grand St.) 347-625-7242 — $75 & up

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Long Island — Kimura Acupuncture — 637 W. Ills Ave. Williston Park, NY 11596 516-862 1292 — $80/acu $40/mar

New Jersey — Dr. Hong — 1135 Bergenline Ave. #3 West NY NJ 07093 201-854-8488 — $70 /30min

DOCTOR

Upper East — Charles K. Loviog* — 17 E. 84th St. (bet. 5th & Madison Ave.) 212-861 7373 — Cosmetic Surgery

Midtown West — Anshin Medical Health Care — 36 W. 44th St. #303 (bet. 5th & 6th Ave.) 212-730-9010 — General Clinic

Midtown West — Nihon Medical Group — 15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) 212-575-6810 — General Clinic

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425 Madison Ave. #1600 (bet. 48th & 49th St.) 212-247-8631 www.dentalserenity.us — Dentist

Midtown East — Haruyo Fujiwaki PhD — 117 E. 37th St. #1A (bet. Lex. & Park Ave.) 212-253-2027 — Psychologist

Midtown East — iDo Holistic Center* — 22 E. 49th St. 3rd Fl. (bet. Madison & 5th Ave.) 212-838-2100 — Herbal Medicine

Midtown East — Japanese Medical Practice — 65 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) 212-889-2118 — General Clinic

Midtown East — Midtown Dental Group — 155 E. 55th St. #301 (bet. Lex. & 3rd Ave.) 212-759-5595 — Dentist

Midtown East — Morledge Medical — 150 E. 58th St. 18Fl. (at Lexington Ave.) 212-593 2630 — Clinic

Chelsea — Haruo Miyamoto SW — 304 W. 18th St. #3C (bet. 8th & 9th Ave.) 347-403-3508 — Social Worker

New Jersey — Edgewater Family Care Center — 725 River Rd. #202 Edgewater NJ 07020 201 943-4040 — General Clinic

New Jersey — Japanese Women's Center — 870 Palisade Ave. 3 Fl. Teaneck NJ 07666 201-747-2284 — OBGYN

New Jersey — New Jersey Clinic — 2231 Lemoine Ave. Fort Lee NJ 07024 201 944-1006 — OBGYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic* — 131 E. 61st St. (bet. Park & Lexington) 212-980-9332 — $100- /visit

OTHER

Midtown East — Pilai Thai Message — 211 E. 43rd St. (bet. 2nd & 3rd Ave.) 347-805-4890 — $100 /60min

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School Guide

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LANGUAGE

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.) 212-675-4251

Midtown West — NY Japanese Language — Japanese
257 W 39th St 14Fl (bet. 7th & 8th Ave.) 646-345-6777

Midtown West — The Nippon Club/JFNY — Japanese

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145 W 57th St (bet 6th & 7th Ave.) 212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E 40th St #203 (at Lexington Ave.) 212-867-8374

Midtown East — ibec language institute, inc* — Japanese
369 Lexington Ave #300 (bet. 40th & 41st St.) 212-867-2000

Midtown East — Hills Learning — Japanese

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360 Lexington Ave 17 Fl (bet 41st & 42nd St.) 212-551-7303 www.hillslearning.com

Midtown East — Japan Society — Japanese
333 E 47th St. (bet. 1st & 2nd Ave.) 212-715-1256

Midtown East — Language House — Japanese

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Midtown East — PC Tech* — Japanese
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Midtown East — Rennert New York — Japanese
215 E 45th St 17 Fl (bet. 2nd & 3rd Ave.) 212-867-8700

Koreatown — BYJ USA Culture Class — Japanese
350 5th Ave 31 Fl (bet. 33rd & 34th St.) 212-901-2720

Chelsea — ABC Language Exchange* — Japanese
148 W 29th St #2E (bet. 6th & 7th Ave.) 212-563-7580

Chelsea — Tenri* — Japanese
43A W 13th St (bet. 5th & 6th Ave.) 212-645-2600

Tribeca — Tribeca Language — Japanese
22 Harrison St (bet. Hudson & Greenwich St.) 212-219-5633

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd Port Washington, NY 11050 516-883-5745

Westchester — GuNihonGo Language — Japanese
PO Box 33 White Plains, NY 10605 914-255-5298

Purchase — Keio Academy of New York — Japanese

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3 College Rd Purchase, NY 10577 914-701-3454 www.keio.edu

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road Valhalla, NY 10595 914-606-6630

New Jersey — Japanese-American Society of New Jersey* — Japanese

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304 Main St 2nd Fl Fort Lee, NJ 07024 201-461-5133 www.jasainj.com

New Jersey — R/Lingo Learning Center — Japanese
2400 Lemoine Ave #104 & 105 Fort Lee, NJ 201-947-4707

TRADITIONAL

Upper West — Iknobo Ikebana School — Ikebana
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Upper West — Sogetsu Ikebana School — Ikebana
201 W 70th St. (at Amsterdam Ave.) 212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
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Midtown West — NIHONWASOU USA — Kimono
1410 Broadway #2618 (bet. 38th & 39th St.) 212-869-0500

Midtown West — The Nippon Club — Sado
145 W 57th St (bet. 6th & 7th Ave.) 212-581-2223

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Lower Mhn **Takemori Calligraphy Class**
31 Bond St (bet Bowery & Lafayette St) 917-579-2192 — Calligraphy

Soho **Kimono House**
131 Thompson St (bet Prince & Houston St) 212-505-0232 — Kimono

Queens **Nosho-kai Ryukyu Dance School**
242 17A Oak Park Dr Douglaston NY 11362 716-631-2637 — Dance

Japan **Dhara School**
DharaNYC@aol.com 201-385-0353 — Ikebana

MARTIAL ARTS

Upper West **Aikido Up Hera**
3 Fleshaw St (Riverside Dr & Dyckman St) 646-483-9700 — Aikido

Upper West **Kokushi Budo Institute**
332 Riverside Dr (bet 105th & 106th St) 212-666-8777 — Judo

Upper West **Shonnryu Matsubayeski***
131 W 72nd St #2R (Columbus & Amsterdam) 212-875-8826 — Karate

Upper West **UWS Kenshikai Karate***
928 Columbus Ave (bet 105th & 106th St) 212 222 1172 — Karate

Upper East **Aikido Shoho Dojo**
350 E 92nd St (at 1st Ave) 646-509-6212 — Aikido

Upper East **NEMMAA Keizen Karate**
1786 3rd Ave (at 99th St) 212-426-5878 — Karate

Midtown West **O-Dojo**
500 8th Ave 12 Fl (bet. 35th & 36th St) 212-637-9441 — Karate

Midtown West **New York Budokai**
520 8th Ave 16 Fl (bet 36th & 37th St) 917-821-1460 — Kendo

Midtown West **Shinjinbukan New York***
538 8th Ave #307 (bet 55th & 56th St) 917-400-3103 — Karate

Midtown West **Shinkyokushinkai NY**
520 8th Ave 18th Fl (bet 36th & 37th St) 646-235-0293 — Karate

Midtown West **World Oyama Karate**
35 W 31st St 6 Fl (bet 5th Ave & Broadway) 212-629-7705 — Karate

Midtown East **Kenshukaikon Karate**
YMCA 224 E 47th St (bet 2nd & 3rd Ave) 212 756-9600 — Karate

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Chelsea **N.Y Skorin Ryu Karate**
37 W 26th St 5 Fl (5th Ave & Broadway) 212 490-5500 — Karate

Chelsea **New York Aikikai***
142 W 14th St 2 Fl (bet 6th & 7th Ave) 212-242-5246 — Aikido

Chelsea **Shorinji Kempo NYC Branch**
151 W 26 St 5 Fl (bet 5th & 7th Ave) 347 277-4361 — Karate

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110 W 14th St 2 Fl (bet 6th & 7th Ave) 212-807 7335 — Mix

Chelsea **World Seido Karate***
61 W 23rd St 2 Fl (bet 5th & 6th Ave) 212 924-0511 — Karate

Gramercy **World Konreikai Karate**
4 W 18th St 3 Fl (bet 5th & 6th Ave) 212-677-7228 — Karate

East Village **Karate Honrao Dojo**
58 E 11th St 5 Fl (Broadway & Univers ty) 212-505-3956 — Karate

East Village **New York Jiu Jitsu***
696 Broadway Bsmt (at Bond St) 212-343-8310 — Jiu Jitsu

Tribeca **Ken Zen Institute**
54 Thomas St (bet Church St & W B way) 212 406-9104 — Kendo

Tribeca **Oishi Judo Club***
547 Greenwich St (Vandam & Charlton St) 212 366-6850 — Judo

Brooklyn **Aikido of Park Slope**
555 5th Ave (at 15th St.) 718-788-5932 — Aikido

Queens **School of Taijutsu**
475 Onderdonk Ave Ridgewood NY 11385 347-443-7035 — Mix

Long Island **NY Sen Ten Karate**
1370A Majors Path Southampton NY 11968 631 396-4220 — Karate

Staten Island **Judo & Jujitsu Dojo**
3302 Amboy Rd Staten Island NY 10308 718-515-0150 — Judo

New Jersey **Kokushikai Judo ***
24-25 Fair Lawn Ave Fair Lawn NJ 07410 201-797-9364 — Judo

New Jersey **KYOKUSHIN KARATE NJ Branch**
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Upper West — Columbia Univ — Music

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Upper East — Saori Weaving Arts — Other School

227 E. 97th St. (bet. 2nd & 3rd Ave.)
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Midtown West — Mud, Swaat & Tears — Pottery

654 10th Ave. (at 46th St.)
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Midtown West — The Nippon Club — Dance

145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown West — Toho Shapi N.Y.* — Jewelry Making

390 8th Ave. (bet. 30th & 31st St.)
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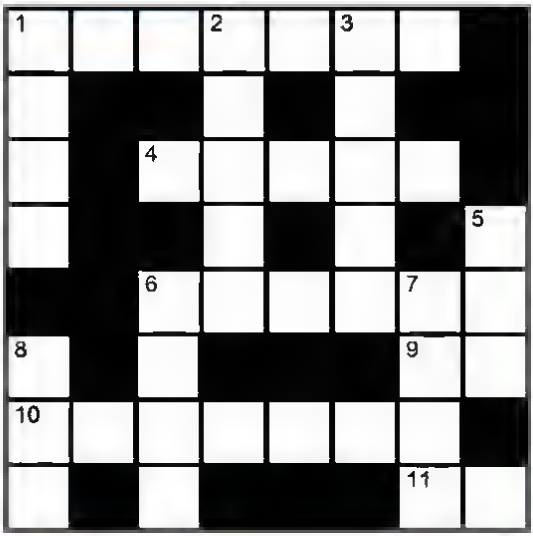

Japanese CROSSWORD

Across

1. ____ is a type of squash that Japanese people traditionally eat on the day of the winter solstice

4. A type of mattress used for sleeping in Japan

6. The name of the international airport serving the greater Tokyo area

9. ____ refers to a thick sauce and bean paste

10. A type of mattress used for sitting in Japan

11. "Blue" in Japanese

2. A luxury hotel in Tokyo that has hosted every President of the United States since Nixon

3. A traditional jacket Japanese people wear over a kimono

5. Shigeru ____ is a renowned Japanese architect who designed the Centre Pompidou-Metz in Metz, France

6. A pioneer Japanese fusion restaurant in New York co-owned by Robert De Niro

7. "Shelf" and "lack" in Japanese

8. Yasujiro ____ is the Japanese filmmaker who made *Tokyo Story* 60 years ago

Down

1. One of Japan's most popular winter delicacies and often used in nabe hot pot dishes sashimi and tempura

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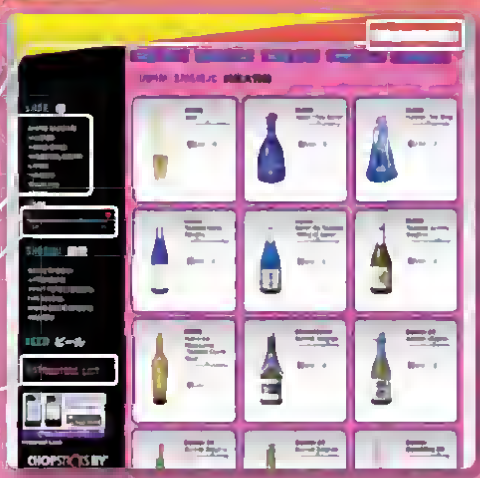

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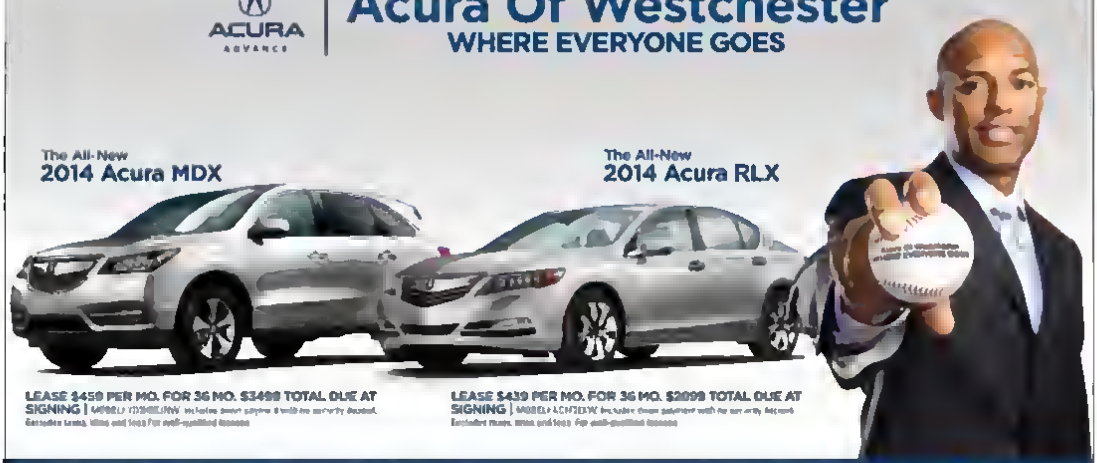

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Ise Grand Shrine, a Holy Place in Japan —Part 2—

This is the second in a series of articles about the Ise Grand Shrine that is thriving during Sengu*, which takes place once every 20 years. This time, we will focus on the conventional rules for visiting, as well as the highlights of Jingu** and the surrounding sightseeing spots. First, there are many shrines in the Jingu, and each of the enshrined gods are distinct. The basic etiquette is the same for each, so follow these rules when visiting the shrines.

1. Before entering the shrine gate, make sure to bow.
2. At the approach to the shrine, please be sure to proceed along either the right or left edge. The center of the approach is a path for gods to pass through; it is not for people. Keep to the left at the Geku, and keep to the right at the Naiku.
3. The chozusha (also known as temizuya, temizusha, or chuzuya) is the place you cleanse yourself as preparation for worship. Here, you should wash your hands, rinse out your mouth, and then proceed to the approach of the Saigu.
4. At the Saigu, the fundamentals are "2 bows, 2 hand claps, 1 bow." In other words, bow deeply twice, clap your hands twice, and bow deeply at the end to finish.

Chozusha. It is a custom to wash hands and mouths before approaching the shrine to worship.

Kawara Hamisho, aka Matsushi became a popular power spot because people claimed to feel warmth on their hands at the stones.

The Naiku and Geku are approximately a 10 minutes' drive apart. It is an old tradition when visiting the Jingu to go to the Geku first and then the Naiku. In the Geku, there are famous stone spots such as the "3 Stones" which are known for releasing strong powers, so be sure not to miss them. There are "Ne-Juzou-Ishi" which resemble a sleeping guardian angel, and a turtle-shaped "Kame-Ishu." Also, in a museum called "Sengu-kan" that is set up for the Shikinen Sengu, valuable information, votive offerings, and more, which will let you explore the secrets of the Jingu, are displayed. The highlight of this display is a life-sized replica of the main shrine in the Geku. In the sacred ground, especially in front of such a special main shrine, you can fully experience the heavenly atmosphere. The most popular "Main Shrine" in the Naiku is a shrine for showing appreciation and reporting of your visit to the Japanese Goddess of the Sun. The actual praying is supposed to be done in a separate shrine on the grounds, "Ara-Matsuri-no-Miya."

Once you have finished your shrine visit, head to "Oharai Town," an old-fashioned shopping district that expands in front of the Naiku. Starting from the super famous "Akafuku Mochi" store to the specialties of well-established stores which were passed down from generation to generation, stores are lined up one after the other. No matter where you go, you can eat tasty food that will make you say "Deeeeelicious!" The Akafuku main store opens at 5 o'clock every morning. For visitors who want to have an exceptional experience of the sacred ambiance at their leisure, get up early to savor an Akafuku and tea set. Your mind is purified by nature's elegant scenery from the main store.

On a street in "Oharai Town" that is approximately 800 meters long, there is 'Okage Alley', a replicated townscape of the once-bustling town from the end of the Edo Period to the early Meiji Period, where a nostalgic atmosphere can be enjoyed. Experience the holy ambiance, and after connecting with the gods, stroll around the old-style streets and shopping districts, and taste the delicious Ise specialties. Now, you have completed your 'Ise Visit' which the Japanese strive to do at least once in their lifetime.

ISE AND SAKE

Surrounded by abundant nature, the Ise Grand Shrine is connected to the Suzuka mountain range. From long ago, Mie Prefecture has been well-known for the production of delicious sake from its rich soil and pristine streams. Amongst them, Suzuka City has been a renowned sake cellar district since ancient times and was even mentioned in waka poems. In "Yamato Hime no Mikoto Seiki" where a record of the Ise Grand Shrine establishment is written, there are anecdotes of the "tasty sake Suzuka region," and "Suzuka" became synonymous with "delicious sake."

After World War II, about a dozen or so of Suzuka's sake breweries that existed were pushed out of business due to mass production by large sake manufacturers. In the midst of this, Shimizu Seizaburo Shoten, which was established in 1869, is the only one still in business today. It is the sole remaining original brewery in Suzuka City to keep the traditions and tastes alive. The Kiyoshiro Shimizu store's famous sake can be purchased in the "Hakutaka-Miyake store" in Oharai Town.

A liquor store in Oharai Town carries Ise region's local craft sake (top).

Mr. Shunichiro Shimizu, the 6th generation of Shimizu Seizaburo Shoten, holds their sake "Zaku" (left).

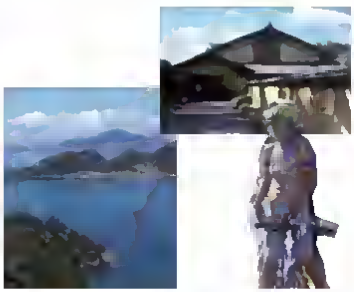
*Sengu: Once every 20 years, the shrine pavilion that enshrines gods is re-built, and a ceremony to move the Shintai (Object of worship) takes place. This is called "Shikinen-Sengu."

**Jingu: Composed of 2 head shrines, Naiku (where the Goddess of the Sun, Amaterasu, is enshrined) and Geku (where Toyouke-no-omikami, supposedly a protective god of clothing, food, and shelter is enshrined).

ADVERTISEMENT

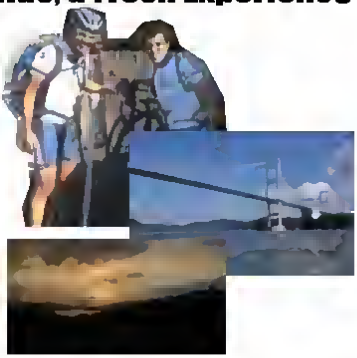
Cycling Through the Islands of the Shimanami Kaido, a Fresh Experience

The Shimanami Kaido is a road that connects the Japan main island of Honshu with the adjacent island of Shikoku, running across the Seto Inland Sea. It was completed in 1999 and spans several bridges that connect the six small islands in between these two larger land areas. This modern highway road was originally built as a means of facilitating transport and car tourism, but as of late is becoming a landmark spot for cycling amateurs nationwide and abroad.



The cyclist road mostly runs along the highway and features beautiful island and ocean scenery. The Shimanami area is also known for its many tourist attractions. Ikuchi-jima Island is home to the Hirayama Ikuo Museum of Art, which holds paintings by the famous artist Hirayama Ikuo, who was born on the island. Nearby Osakishimojima Island's main town, Mitarai, is a scenic old town mostly unchanged from past eras. These are just a few of the sights you can come across as you ride along the bike paths.

More recently still, Shimanami-connected Ehime prefecture's local government has begun putting much effort into the promotion of cycling along the islands, culminating in a racing meet that is now organized every year in October, where the Shimanami Kaido highway is closed down to vehicles to accommodate the large number of participants. This year's event hosted 3,000 cyclists, and the number is expected to grow to 10,000 next year.



The Shimanami Kaido bike route runs at about 43 miles with few steep rises, and can usually be completed in a day by intermediate level cyclists. The islands also have many inns and campgrounds available for those who wish to take their time crossing over several days, which makes it easy to recommend this course to beginner and experienced cyclists alike.

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Zodiac Zen
BY JULIA SZABO

Sagittarius

Happy Birthday Sagittarius! November 22 – December 21 is Ite-za season, time to celebrate the zodiac's Archer. This globetrotter never stays in one place very long – Sadge adores travel and hates feeling confined. Even when grounded, the Archer's bold imagination runs free. A true gourmet, Shashu-za loves fine food and drink, and must take extra care not to over-indulge at the holiday feast! Famous Sagittarians include samurai Ryoma Sakamoto, author Yukichi Fukuzawa, feminist poet and social reformer Akiko Yosano, film directors Yasujiro Ozu and Keisuke Kinoshita, artist Yoshitomo Nara, manga artist Izumi Tsubaki, pianist Mitsuko Uchida and actress Riho Makise.

Legendary Violinist Taro Hakase Performs in NY

Taro Hakase is a world-renowned violinist whose music defies perceptions of the classical genre. His pop-infused compositions and charismatic showmanship are known to get fans dancing at his concerts. he counts the Rolling Stones and Sex Pistols as influences, and his collaborators include Céline Dion, Andrea Bocelli, and South Korean pop sensation. D Lite of Big Bang. New Yorkers can catch the Taro Hakase Band's first-ever world tour on December 5 at The Town Hall.

Hakase began playing the violin when he was 4. He grew up surrounded by classical music, only discovering popular genres such as rock when he attended Tokyo's prestigious National University of Fine Arts and Music. Inspired, he formed his own band, the instrumental trio Kryzler and Kompany, in 1990.

In 1996, Hakase recorded "To Love You More" with Dion and joined her on tour, gaining worldwide recognition. After this, he launched a highly successful solo career, he's sold more than 6 million albums in Japan alone.

On August 21, Hakase released his new album, Japonism. Like his previous works, it combines genres such as classical, pop, and jazz, but it also notably features traditional Japanese instruments, such as the shamisen performed by fellow virtuoso, Hiromitsu Agatsuma.

To celebrate Japonism, Hakase launched his first world tour this fall. Though Hakase, a resident of England since 2007, is no stranger to performing internationally and in New York specifically, this is the first time he's bringing the high-spectacle pop concerts he performs in Japan around the world.

"New York is the city that has charmed my heart ever since my first visit 20 years ago," Hakase says. "There is no other city in the world that has such a power. I am so proud to be able to perform in the center of the world's entertainment, New York."

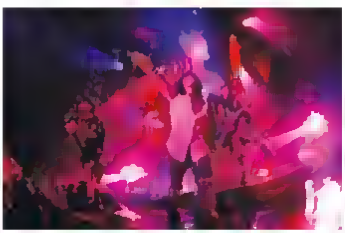
Hakase performs at The Town Hall on December 5, 8 pm. Tickets are $69.50 or $89.50.

Taro Hakase World Tour 2013 JAPONISM
December 5 @ The Town Hall
123 W. 43rd St., New York, NY 10036
For tickets: www.ticketmaster.com/event/03004AD9B5F9C56E

Taro Hakase official website: www.taro-hakase.com

J-rock Superstars VAMPS Return to New York

VAMPS is a rock supergroup that has the full package: good music, energetic live shows, and the bonus of good looks and charisma. Formed by two veterans of J-rock—Hyde, famous as the frontman of pop rock legend L'arc~en~ciel, and K.A.Z, best known as guitarist of Oblivion Dust—the duo has amassed fans worldwide in their five years of existence through regular international tours. Old and new fans alike can catch them at the Roseland Ballroom as they tour in support of their first greatest hits album *Sex Blood Rock N' Roll*.



Hyde and K.A.Z had worked together for five years on Hyde's solo music before deciding to create a band together. VAMPS' first single, "Love Addict," reached number 2 on the Oricon chart, setting off a trend of success for the band: everything they've released has hit the top 10.

In July 2009, just a year after they debuted, VAMPS embarked on a 10-stop tour of the United States. The tour was popular thanks to domestic fanbases for both members (both L'arc~en~ciel and Oblivion Dust had previously performed in America). By 2010, VAMPS was touring worldwide.

This year, VAMPS switched record companies from Hyde's private label, Vamprose, to Universal Music Group's Delicious Deli Records. On September 25, they released their best of, *Sex Blood Rock N' Roll*, which consists of all-English re-recordings of their popular songs, giving their music even more international accessibility.

VAMPS is on a world tour in collaboration with Live Nation, the concert promotion company that works with music giants such as Madonna and U2. The tour includes two stops in the United States, sure to excite fans who have waited to see VAMPS again since the 2010 world tour.

VAMPS plays the Roseland Ballroom at 8 pm on December 8. Tickets are available from Ticketmaster.com, starting at $41.50.

VAMPS Live in New York
December 8 @ Roseland Ballroom
239 W. 52nd St, New York, NY 10019

For tickets
www.ticketmaster.com/event/0D0046B343163A3B9

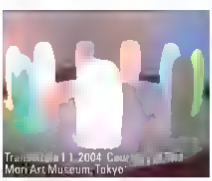
Info: www.spinefarmrecords.com/gb/artist/vamps-jpn
www.livenation.com/search?query=VAMPS

VAMPS Official Website: www.universal-music.co.jp/vamps

Entertainment Event / Leisure

Exhibition

October 11 - January 12, 2014
"Rebirth Recent Work" by Mariko Mori
Japan Society Gallery



Japan Society Gallery is hosting a solo exhibition of works produced by the internationally acclaimed artist Mariko Mori over the course of the last decade. With nearly 35 installations sculptures photographs drawings and videos on display Mariko Mori has designed the upcoming exhibition to invite us on a journey through immersive environments which reflects prehistoric view on the birth of the life force the present-day rupture of humankind from nature, and the potential for the reemergence of creative energy

Location: 333 E. 47th St., (bet 1st & 2nd Aves.), New York, NY 10017
TEL. 212 832-1155 / www.japansociety.org

Performance

December 5
"JAPONISM" Concert by Taro Hakase

Taro Hakase began playing the violin at age 4 and is now a world-renowned violinist whose music defies perceptions of the classical genre. Influenced by the Rolling Stones and the Sex Pistols his pop-infused compositions and charismatic showmanship are known to get fans dancing at his concerts. Hakase is currently on a world tour to celebrate "Japonism" his latest album which combines genres such as classical pop jazz and Japanese traditional instruments such as the shamisen.

Location: The Town Hall
123 W. 43rd St., (bet. 6th Ave. & Broadway), New York, NY 10036
For tickets: www.ticketmaster.com / TEL. 1-800-745-3000
Taro Hakase official website. www.taro-hakase.com

December 7
14th Annual Concert
The Men's Glee Club of New York

The Men's Glee Club of New York is the only Japanese men's choir in the New York area and is an activity club for men who enjoy singing in Japanese. Their 14th Annual Concert will be held at the Church of the Holy Trinity, where they will perform 15 tunes including Japanese folk songs sea shanty and hit songs by Hibari Misora and The Beatles. For details, contact Shimizu at the information below

Location: Church of the Holy Trinity
316 E. 88th St., (bet. 1st & 2nd Aves.), New York, NY 10128
www.mgcny.net
For tickets: info@mgcny.net, or TEL. 212-391-9111 (x110)

December 8
VAMPS Live In New York

Japanese rock supergroup VAMPS was formed five years ago consisting of Hyde the front man of L'arc~en~ciel and K.A.Z, best known as guitarist of Oblivion Dust. VAMPS fans all over the world are in love with their good music energetic live shows good looks and charisma. Old and new fans alike can catch them at the Roseland Ballroom as they tour in support of their first greatest hits album, "Sex Blood Rock N' Roll."

Location: Roseland Ballroom
239 W. 52nd St. (bet. Broadway & 8th Ave.)New York, NY 10019
For tickets: www.ticketmaster.com/avant/080048349163A389
VAMPS Official Website: www.universal-music.co.jp/vamps

Lecture/Forum/ Film/Festival

December 4 – 12
"Ozu and His Afterlives" Anniversary Film Screening
Film Society Lincoln Center

This December marks the 110th anniversary of Yasujiro Ozu's birth and the 50th anniversary of his death. In commemoration, the Film Society of Lincoln Center is screening the U.S. premieres of brand-new restorations of two color films by Ozu. *Equinox Flower* and *An Autumn Afternoon*. To pay tribute to his influence the series also includes seven films by contemporary directors—from Jim Jarmusch to Pedro Costa—that bear some trace obvious or subtle of the great Japanese master.

Location: Walter Reade Theatre
165 W. 65th St. (bet. Broadway and Amsterdam Ave.)
New York, NY 10023
TEL. 212 875-5367 / www. filmlinc.com

December 7
Edomae-Sushi & Food Safety Seminar
Sushi Skills Institute Los Angeles Branch (Sushi Chef Institute)

Sushi Skills Institute is an organization certified by Ministry of Health Labor and Welfare of Japan. They will hold "Edomae-Sushi & Food Safety Seminar" on Dec. 7 featuring lectures on fish hygiene for cooking sushi techniques and Japanese culture/history. Participants who pass a written test at the end of the seminar will receive an official certificate and will have a chance to be selected as a nominee of World Sushi Cup Japan 2014. Seminar fee is $250 per person.

Location: Miyako Hybrid Hotel
21381 South Western Ave., Torrance, CA 90501
TEL. 310 782 8483
Info. sushi-skills.com/?page_id=17431 / mail@sushischool.net

December 23
***Jiro Dreams of Sushi* Premieres on PBS**

Jiro Dreams of Sushi is the documentary of 85 year-old Jiro Ono who is the proprietor of Sukiyabashi Jiro a 10-seat sushi-only restaurant inauspiciously located in a Tokyo subway station. Despite its humble appearances, it is the first restaurant of its kind to be awarded a prestigious 3 star Michelin review and sushi lovers from around the globe make repeated pilgrimages calling months in advance and shelling out top dollar for a coveted seat at Jiro's sushi bar. *Jiro Dreams of Sushi* premieres nationally on PBS' *Inde-*

pendent Lens, hosted by Stanley Tucci, on Dec 23 at 10 pm (Check local listings)

Event

December 19

Conversation Cafe

The Nippon Club / Japan Foundation

Chat in Japanese with native speakers and fellow Japanese learners over a cup of Japanese tea and snacks! Moderated by a Japanese language instructor the event will also introduce Japanese culture and language in a relaxed atmosphere. This is a great opportunity to make new friends who have the same interest in Japanese language and culture. $5/person (refreshments included) at the door. Space is limited and a reservation is required.

Location: The Nippon Club
145 W. 57th St., (bet. 6th and 7th Aves.), New York, NY 10019
Info: www.jfny.org/language/events.html
TEL: 212-489-0299 / jpcourse@jfny.org

December 16

Asian Networking Party

Hills Learning

Hills Learning and Two River Associates are hosting a holiday party for Asian Networking this December. This event is for professionals interested in Asian languages or cultures as well as Asian professionals who would like to build and expand their network. Admission is free with an RSVP to events@hillslearning.com. $5 suggested donation at the door. There will be a raffle, light snacks and a special happy hour hosted at the Solas Bar.

Location: Solas Bar
232 E. 9th St. 2nd Fl. (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL: 212-551-7903 / www.hillslearning.com

Happenings

20% Off Lenses

Facial Index

Originally from Sabae City, Fukui Prefecture in Japan, a region known for high quality eyeglasses, Facial Index has grown into a company with its own original brand of eyeglasses. Facial Index uses their own planning, design, manufacturing, and sales processes to create unique high-quality eyeglasses, and each item is carefully crafted by hand from start to finish. Lenses are on sale for 20% off through Jan. 5th.

Location: 104 Grand St., (bet. Greene & Mercer Sts.), New York, NY 10013
TEL: 646-613-1055
https://www.facebook.com/pages/Facial-Index-New-York/337975906232431?ref=ts

Winter Sale for Items with Kyoto Essence

KITEYA SoHo

KITEYA offers an experience of new Kyoto culture in SoHo with a wide selection of gift items, accessories, products crafted with unique materials, kimono fabric and washi paper. KITEYA is having the biggest sale of the year featuring discounts of up to 60% off. Items include Christmas ornaments, fashion accessories, felt bags and much more. KITEYA will be open throughout the year and is offering suggestions for Japanese style gift-wrapping.

Location: 464 Broome St. (bet. Greene and Mercer Sts.)
New York, NY 10013
TEL: 212-219-7505 / www.kiteya.com

Check-in counter for Evening Flight Has been Moved

ANA (All Nippon Airways)

As of November 1, the check-in counter for ANA's NH1009 (evening flight) has been moved. Check-in for NH1009 will now be processed at counters to the right of the entrance to Terminal 7, Level 2. NH9 passengers (daytime flight) will continue to check-in at the same counter as before, left of the terminal entrance. Check-in counters open 3 hours prior to the departure time.

TEL: 1-800-235-9262 / www.fly-ana.com

Holiday Promotion: Free Skincare Sets with Purchase

Dr. Ci Labo USA

During the winter months, the air becomes very dry and draws moisture away from your skin, causing wrinkles and fine lines. Dr Ci Labo USA offers perfect gifts during the driest season of the year. With a purchase of $150-199 of any Dr Ci Labo products, you will receive a set of mini size skincare products including Enrich-Lift Cleansing & Massage, Enrich-Lift Washing Foam and Aqua-Collagen-Gel Enrich-Lift EX with an original cosmetic pouch. Those who make a purchase of over $200 will receive mini-size Aqua-In-Derm and Aqua-Collagen-Gel Super Moisture EX in addition to the same gift set above. Offer is valid thru Dec. 31, or while supplies last.

Info: www.cilabousa.com
TEL: 1-855-777-5226 / info@cilabousa.com

Holiday Gift Event

MIKI HOUSE

Japan's kids clothing manufacturer and retailer, MIKI HOUSE is inviting families to their holiday event at Bloomingdale's 59th Street in New York City. From Dec. 13 – 24, celebrate the holidays with a complimentary MIKI HOUSE original blanket with a purchase of $200 or more (one per customer, while supplies last). Explore their irresistibly cute product designs with uncompromising quality and highly skilled Japanese craftsmanship.

Location: 1000 3rd Ave., (at 59th St.), 8th Fl., New York, NY 10022
TEL: 646-329-3008 / www.mikihouse-usa.com

50% Off Eastern Medicine Health Checkup

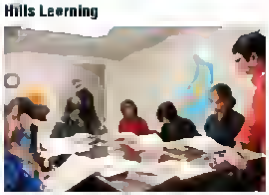
iDo Holistic Center

Located in Midtown Manhattan, iDo Holistic Center focuses on holistic therapy treatments crucial for relieving stress and pain. iDo Holistic Center is offering a promotion for the month of December to receive an Eastern medicine health checkup for $40 (Reg. $80). This checkup is recommended especially for people who regularly have allergies, body aches and pains, or gynecological issues. Checkup items include, pulse diagnosis, abdominal palpation, and tongue diagnosis. After the examination, recommendations will be made on the most appropriate course of treatment.

Location: 22 E. 49th St., 3rd Fl., (bet. Madison & 5th Aves.)
New York, NY 10017
TEL: 212-599-5300 / www.idocenter.com

$10 Trial Language Lessons

Hills Learning



Language school Hills Learning is offering special trial lessons from Dec. 9 to Dec. 20. During a 1-hour trial lesson, learners can meet their class instructors and experience interactive learning in a small class setting (3 - 6 students). This is a great opportunity for language students who would like to try out different levels of classes in Jap-

anese, Chinese, Korean and Cantonese languages ranging from beginning to upper levels. Each $10 class is limited to 8 students and is offered on a first come, first served basis. Please visit their website for further information and details.

Location: 380 Lexington Ave., (bet. 41st & 42nd Sts.), 17th Fl
New York, NY 10168
TEL: 212-551-7903 / www.hillslearning.com

Holiday Season Curry Special

Go!Go!Curry!

This winter, New York's Go!Go!Curry! is offering a holiday season special that's perfect for office holiday parties or home parties. Just place an order a day in advance of your occasion and it can be delivered to you outside their normal delivery area. In addition, guests at your party will receive a free topping coupon. If needed, separate containers for curry roux, toppings and rice can also be provided. Please call directly for more information and ask each branch about details. Offer is valid until Dec. 31.

Locations:

Times Square
273 W. 38th St., New York, NY 10018 / TEL: 212-730-5555

Chelsea Stadium
144 W. 19th St., New York, NY 10011 / TEL: 212-255-4555

World Trade Center Stadium
12 John St., New York, NY 10038 / TEL: 212-406-5555

Washington Square Park Stadium
231 Thompson St., New York, NY 10012 / TEL: 212-505-2555

http://www.gogocurryusa-ny.com

50% Off Facial Rejuvenation Acupuncture

Mushin Acupuncture

Alex Garcia-Osuna, licensed acupuncturist and massage therapist at Mushin Acupuncture, is currently offering a 50% discount on facial rejuvenation with acupuncture packages (Reg. $3,000 for 12 sessions) for first-time customers. Look and feel your best naturally with a holistic approach to beauty that avoids potentially dangerous cosmetic procedures and utilizes the wisdom of East Asian medicine.

Location: 50 Greene St., (bet. Grand & Broome Sts.), 2nd fl.
New York, NY 10013
TEL: 347-949-5431 / www.mushinacupuncture.com

Happenings Features

True Japanese Experience of KAISEKI

On Oct. 20, the Ministry of Agriculture, Forestry and Fishery of Japan, in collaboration with Comculture, a food consulting company based in New York, hosted an exclusive food event to promote Japan's precious food culture featuring "kaiseki" culture at the James Beard House. About 30 chefs, food journalists and restaurateurs as well as Japan's Ambassador were invited to appreciate an 8 course kaiseki ryori prepared by Chef Chikara Sono of Kyo Ya and Chef Hiroki Abe of En Japanese Brasserie. Each course served was paired with a series of Dassai junmai daiginjo sakes. Preceding the kaiseki dinner, soba noodle consultant, Shuichi Kotani exhibited his soba making demonstration.

Info: Comculture, LLC
tsuko@comculture.net (Ms. Tokiguni)

"Wagyu" Japanese Beef Was Unveiled in the Sake & The City II

The second installment of popular Sake & The City was held on Oct. 28. This time, in addition to a variety of sake, shochu and other Japanese liquors, the event, open to professionals only, highlighted wagyu beef raised in Japan. Beautifully marbled, succulent and tender wagyu tastes quite different form washugyu, commonly known as Kobe-style beef raised in the U.S. There were three lectures in the event: "Learn about Japanese Wagyu with expert Yousuke Yamaguchi", "Introduction to Sake and Guided Tasting with Sake Samurai Timothy Sullivan", and "Sake & Wagyu: A perfect pairing with Timothy Sullivan and Executive Chef, Hiroki Abe of EN Japanese Brasserie". Two of the wagyu lectures were overcrowded with professionals who were eager to learn about the wagyu. This proves that wagyu will be the next big thing on the NY food scene. For more information about wagyu, go to *http://wagyu.lin.gr.jp*

Gohan Society's "Akimatsuri" Showcased Japanese Culinary Culture

The Gohan Society (NPO) has hosted numerous events and lectures in New York, in the mission of fostering the understanding and appreciation of Japan's culinary heritage. On Nov. 7th, they held the annual funding event "Akimatsuri" (autumn festival) in Brooklyn Brewery, which attracted over 150 gourmands and professionals in the food industry. From traditional Edomae sushi to the latest ramen burger, the event was a showcase of traditional and contemporary Japanese foods and drinks served by the most celebrated Japanese restaurants, chefs and distributors. Participating restaurants and chefs included Morimoto, Blue Ribbon, Quality Meats/Park Avenue, Nobu, Soba-ya, Ton-shin, Dassara, Keizo Shimamoto (Ramen Burger), Red Rooster, Yuji Ramen, Hakata Tonton and APT13. With a soba buckwheat noodle making demonstration, vibrant taiko drum performance, ikebana flower arrangement display and a silent auction, the food festival shined in the night of the harvest period.

The Gohan Society
www.gohansociety.org / info@gohansociety.org

"YUKARI": An Exhibition of Japanese Homeware

Nalata Nalata

Nalata Nalata, in collaboration with Oji Masanori and Asahikawa Woodworking, hosted a three-day exhibition entitled "YUKARI" at Extra Place in the East Village from Nov. 15-17. Oji Masanori is renowned for creating products that have a sense of connection, as well as a sense of the raw material they are made from - an idea he terms "living products". The whole exhibition kick-started with an opening party with Oji in attendance and expressed his ideas of a product seen as a form of connection or "Yukari" (a word meaning "connection" used in Japan since ancient times) through beautiful Japanese handcrafts while also revealing the relationships that exist between maker and designer, designer and user, and even connections that create links between generations: past, present and future.

Info: www.nalatanalata.com

House Foods

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New face, the same great taste.

www.house-foods.com

Rebirth

Recent Work by Mariko Mori

"A way to reclaim
colm maments
of meditation;
to recharge and
emerge renewed."

—Daily Beast

Japan Society Gallery
Through January 12, 2014

333 East 47th Street New York, NY 10017
www.joponsociety.org

JAPAN SOCIETY